



### Product Spotlight: Corn Tortillas

The tortillas from La Tortilla are made using whole corn kernels; this gives them a more natural corn flavour.



## Mexican Pozole with Crispy Tortilla Strips

Pozole is a traditional stew or soup from Mexico and is a fun dish to garnish with toppings of choice! Here, we have used radish, coriander and corn tortilla strips.



25 minutes



2 servings



Plant-Based

### Spice it up!

*You can serve this soup with lime for extra flavour! If you have any dried ancho or chipotle chillies and like some spice - add it to the soup as it simmers.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	48g	110g

## FROM YOUR BOX

BROWN ONION	1
SWEET POTATO	500g
MEXICAN SPICE MIX	1 packet
QUINOA/LENTIL MIX	1 packet
TOMATO PASSATA	700ml
CORN TORTILLAS	8-pack
RADISHES	1 bunch
CORIANDER	1 packet

## FROM YOUR PANTRY

olive oil, salt, pepper, stock cube (of choice)

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can use stock paste or liquid stock if preferred.  
Add more water if needed to desired consistency.

*Mexican spice mix: smoked paprika, cumin and oregano.*



Scan the QR code to  
submit a Google review!



### 1. SAUTÉ THE VEGETABLES

Heat a saucepan over medium-high heat with **3 tbsp olive oil**. Dice and add onion and sweet potato. Stir in spice mix and cook for 2 minutes until fragrant.



### 2. SIMMER THE SOUP

Add quinoa/lentil mix, passata and **2 cups water** to pan. Crumble in **stock cube** (see notes). Cover and bring to a boil. Reduce heat to medium-high and simmer for 15 minutes or until sweet potato is cooked through.



### 3. CRISP THE TORTILLA STRIPS

Heat a frypan over medium-high heat with **2 tbsp olive oil**. Cut the tortillas into thin strips. Add to pan and cook, tossing, for 5 minutes until crispy. Remove and set aside.



### 4. PREPARE THE TOPPINGS

Slice or dice radishes (use to taste).  
Chop coriander.



### 5. FINISH AND SERVE

Season soup with **salt and pepper** to taste. Divide among bowls and top with even amounts of tortilla strips, radish, capsicum and coriander.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

