



Product Spotlight: Fine Foods WA

Your vegan mayo comes from Fine Food WA. They are committed to providing families with time-saving, healthy and delicious foods. And, of course, it's made locally in WA!



Spicy Tex Mex Bowl

Sweet potatoes, capsicum and beans roasted in a custom spice mix, served with charred corn, fresh avocado, rocket leaves and a plant-based lime zest and cajun spice mayo!



30 minutes



2 servings



Plant-Based

BBQ it!

Get outside! Take the sweet potatoes, onion, capsicum and corn to the BBQ to cook. Warm the beans in a frypan.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	28g	100g

FROM YOUR BOX

SWEET POTATOES	400g
SHALLOT	1
RED CAPSICUM	1
TINNED BEANS	400g
CAJUN SPICE MIX	1 packet
LIME	1
VEGAN MAYONNAISE	1 packet
CORN COB	1
AVOCADO	1
CORIANDER	1 packet
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper, cayenne pepper (optional)

KEY UTENSILS

oven tray, frypan

NOTES

Cayenne pepper can be quite spicy. Add a pinch first and then add more to taste.

Cajun spice mix: ground paprika, garlic powder, dried thyme, celery salt.



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1. ROAST THE VEGETABLES

Set oven to 220°C.

Roughly chop **sweet potatoes**. Wedge **shallot**. Slice **capsicum**. Drain and rinse **beans**. Toss on a lined oven tray. Reserve 1 tsp **spice mix**, add remaining to vegetables along with **oil**, **salt** and **pepper**. Roast for 20 minutes until vegetables are tender.



4. PREPARE FRESH ELEMENTS

Slice **avocado**. Finely chop **coriander** stems and pick leaves. Set aside with lime wedges.



2. PREPARE THE SAUCE

Add reserved **spice mix** to a bowl along with **lime** zest, juice from 1/2 lime (wedge remaining), **mayonnaise** and 1 tbsp **water**. Add a pinch of **cayenne pepper** to taste (see notes). Mix to combine.



5. FINISH AND SERVE

Divide roasted vegetables among shallow bowls. Top with charred corn, fresh elements and **rocket leaves**. Drizzle over sauce and serve with lime wedges.



3. CHAR THE CORN

Heat a frypan over medium-high heat with **oil**. Remove **corn** kernels from cob. Cook in frypan over medium-high heat for 3-4 minutes, or until charred.

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**

