



Product Spotlight: Totopos Chips

La Tortilleria's totopos chips are gluten-free, without any nasty preservatives or additives. They only have three ingredients and taste as real tortilla chips should.



Mexibean Chilli with Totopos Chips

A nourishing bowl of Mexican bean and sweet potato chilli simmered with cumin and cinnamon, served with lime guacamole and crunchy totopos corn chips.



30 minutes



4 servings



Plant-Based

Add some toppings!

Add pickled jalapeños, fresh coriander or some yoghurt to finish this dish!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	22g	39g	78g

FROM YOUR BOX

SPRING ONIONS	1 bunch
GREEN CAPSICUM	1
RED CAPSICUM	1
SWEET POTATO	400g
TINNED MIXED BEANS	2 x 400g
TOMATO PASSATA	1 jar
AVOCADOS	2
LIME	1
CORN COBS	2
TOTOPOS CHIPS	1 bag

FROM YOUR PANTRY

oil for cooking, ground cumin, chilli flakes (optional), ground cinnamon

KEY UTENSILS

large frypan with lid

NOTES

Leave out the chilli if you prefer a milder dish. For an extra flavour boost, add some smoked paprika and crushed garlic to the sauce.



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1. PREPARE THE VEGETABLES

Slice **spring onions** (reserve some tops for garnish). Dice **capsicums** and **sweet potato** (1-2cm).



2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Add **prepared vegetables** along with **3 tbsp cumin**, **2 tsp cinnamon** and **1/2 tsp chilli** (see notes). Cook, stirring, for 5 minutes until fragrant.



3. SIMMER THE BEANS

Drain and add **beans** along with **passata** and **2 cups water**. Cover and simmer for 15-20 minutes until **sweet potato** is tender.



4. PREPARE THE TOPPINGS

Meanwhile, mash **avocados** with **zest and juice from 1/2 lime** (wedge remaining). Remove **corn** from cob. Set aside.



5. FINISH AND SERVE

Divide **bean chilli** among bowls. Top with **avocado**, **corn** and **spring onion tops**. Serve with **totopos chips** and **lime wedges**.

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**

