



**Product Spotlight:
Cashews**

Cashews are a good source of magnesium; it is vital for the healthy development of muscles, bones, tissues and organs.



Mexican Loaded Fries with Cashew Queso

Sweet potato fries, loaded with sautéed button mushrooms and veggies, topped with home-made cashew queso, diced avocado and slices of pickled jalapeño.

30 minutes 4/6 servings Plant-Based

Switch it up!

*Use the avocado to make guacamole!
Mash and mix with lime zest and juice and sliced spring onions.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	17g	26g	92g/67g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	1.5kg	1.5kg
CASHEW QUESO MIX	1 packet	2 packets
BROWN ONION	1	1
MUSHROOMS	300g	300g + 150g
CORIANDER	1 packet	2 packets
GARLIC CLOVES	1	2
TOMATOES	2	3
RED CAPSICUM	1	2
AVOCADOS	2	3
PICKLED JALAPENOS	1 jar	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano

KEY UTENSILS

large frypan, oven tray, kettle, stick mixer (or small blender)

NOTES

Soak cashew queso mix in hot water to help the cashews soften.

If you like a bit of heat, add a few teaspoons of hot sauce to your queso mix.

Cashew queso mix: raw cashews, nutritional yeast.



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1. ROAST THE FRIES

Set oven to 220°C and boil the kettle.

Cut **sweet potatoes** into fries. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20–25 minutes, or until tender and golden.



4. ADD REMAINING VEGGIES

Dice **tomatoes** and **capsicum**. Add to pan as you go with **2 tsp smoked paprika**, **2 tsp oregano** and **1/3 cup water**. Sauté 8–10 minutes until **vegetables** are tender. Season to taste with **salt and pepper**.

6P – use **3 tsp smoked paprika**, **3 tsp oregano** and **1/2 cup water**.



2. SOAK THE QUESO MIX

In a bowl, soak the **cashew queso mix** with **1/2 tsp smoked paprika**, **1/2 tsp oregano**, and **2/3 cup hot water** (see notes). Leave to soak.

6P – soak **cashew queso mix** with **1 tsp smoked paprika**, **1 tsp oregano** and **1 cup hot water** (see notes).



5. BLEND THE QUESO MIX

Using a stick mixer, blend **queso mix** (including liquid) to a smooth consistency (see notes). Season with **salt and pepper**.



3. SAUTÉ THE MUSHROOMS

Heat a large frypan over medium–high heat with **oil**. Slice **onion**, **mushrooms** and **coriander roots and stems** (reserve leaves). Add to pan as you go along with **crushed garlic**. Sauté for 5 minutes.



6. FINISH AND SERVE

Dice **avocado**, drain **jalapeños** (use to taste).

Serve **fries** (on oven tray or on a platter) tableside. Spoon over **veggie topping**. Dollop on **queso**. Add **avocado**, **jalapeños** and **coriander leaves**.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

