



### Product Spotlight: Kidney Beans

Most bean varieties grow as a climbing plant. Native Americans taught colonists to grow beans alongside corn so that the bean plants could climb the cornstalks.



## Nachos with Cashew Queso

Veggie-packed nachos served with tortilla strips, fresh avocado salsa and homemade queso.

### Spice it up!

*This dish would be great with a hit of spice. Add a fresh chilli, some pickled jalapeños, dried chilli flakes or your favourite hot sauce for an extra kick.*



30 minutes



4/6 servings



Plant-Based

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	20g/21g	34g/36g	44g/48g

## FROM YOUR BOX

	4 PERSON	6 PERSON
CASHEW QUESO MIX	1 packet	2 packets
MEXICAN SPICE MIX	1 packet	2 packets
SPRING ONIONS	1 bunch	2 bunches
TOMATO PASTE	1 sachet	2 sachets
YELLOW CAPSICUM	1	2
CORN COBS	2	3
TINNED KIDNEY BEANS	2 x 400g	2 x 400g
AVOCADOS	2	3
TOMATO	1	2
TORTILLA STRIPS	1 packet	2 packets

## FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar, ground coriander

## KEY UTENSILS

large frypan, 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*

*Mexican spice mix: smoked paprika, ground cumin, dried oregano.*



### 1. SOAK THE QUESO MIX

Boil the kettle. In a bowl, soak the **cashew queso mix** with **1 tsp of the Mexican spice mix** and **2/3 cup hot water** (see notes). Leave to soak.

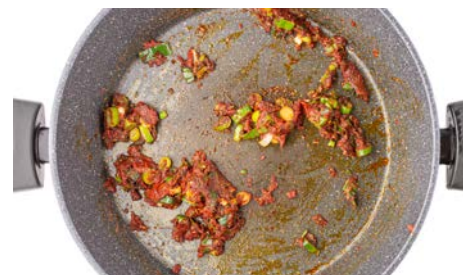
**6P – Soak cashew queso mix with 2 tsp of the Mexican spice mix and 1 cup of hot water.**



### 4. PREPARE THE FRESH SALSA

Dice **avocados** and **tomato**. Add to a bowl along with reserved **spring onion green tops**. Toss with **1 1/2 tbsp vinegar, salt and pepper**.

**6P – Toss with 2 tbsp vinegar, salt and pepper.**



### 2. SAUTÉ THE AROMATICS

Heat a large frypan over medium-high heat with **oil**. Thinly slice **spring onions** (reserve green tops). Add to pan along with **tomato paste, remaining Mexican spice mix** and **2-3 tsp coriander**. Cook, stirring, for 1 minute.



### 5. BLEND THE QUESO MIX

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



### 3. COOK THE NACHO FILLING

Dice **capsicum** and remove **corn kernels** from **cobs**. Add to pan as you go along with **kidney beans** (including liquid). Cook, stirring, for 5-6 minutes or until **vegetables** are tender. Season with **salt and pepper**.



### 6. FINISH AND SERVE

Make a platter on the table of **tortilla strips**, topped with **nacho filling**. Drizzle over **queso** and add fresh **salsa**.

**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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

