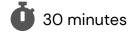




## Cheesy Taco One Pan

## with Tortilla Strips

A one-pot Mexican delight, spiced quinoa and corn covered in melty cheese and topped with fresh avocado salsa, served with corn tortilla strips for dipping.





2 servings



# Make Nachos!

You can spread the cooked quinoa and corn over the corn chips, cover with cheese and bake until melty. Use the avocado to make guacamole and top with fresh salsa.

#### FROM YOUR BOX

| SPRING ONIONS   | 1 bunch  |
|-----------------|----------|
| TOMATOES        | 2        |
| TOMATO PASTE    | 1 sachet |
| WHITE QUINOA    | 100g     |
| AVOCADO         | 1        |
| CORN COB        | 1        |
| GRATED CHEESE   | 1 packet |
| TORTILLA STRIPS | 1 bag    |
|                 |          |

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin, 1 stock cube (of choice)

#### **KEY UTENSILS**

frypan with lid

#### **NOTES**

You can use a pre-made Mexican spice mix if you have one. If you're not a fan of cumin, you can use ground coriander instead. Add some crushed garlic or dried oregano for extra flavour.



## 1. SAUTÉ THE VEGETABLES

Slice spring onions (reserve some tops for step 3) and dice <u>1 tomato</u>. Add to a frypan over medium-high heat with oil. Stir in 1/2 tbsp smoked paprika and 1/2 tbsp cumin (see notes). Cook for 5 minutes until fragrant.



## 2. SIMMER THE QUINOA

Crumble in **stock cube**. Stir in tomato paste, quinoa and **2 cups water**. Cover and simmer for 15 minutes until water is almost absorbed (see step 4).



#### 3. PREPARE THE TOPPINGS

Dice remaining tomato and avocado. Combine with sliced spring onion tops.



### 4. MELT THE CHEESE

Remove corn kernels from cob. Stir through quinoa and season with **salt and pepper**. Spread cheese (to taste) on top. Cover and cook for a further 5 minutes until cheese is melted.



## 5. FINISH AND SERVE

Garnish quinoa with toppings. Serve with tortilla strips.



