

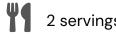


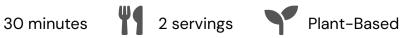


## **Loaded Mexican Nacho Wedges**

Spiced sweet potato wedges loaded with a delicious black bean and corn salsa, finished with fresh avocado, jalapeño and coriander.







# Make guacamole!

You can mash the avocado with lime to make guacamole for this dish!



13g

60g

#### **FROM YOUR BOX**

SWEET POTATOES	600g
SHALLOT	1
CORN COB	1
TINNED BLACK BEANS	400g
SALSA	1 jar
AVOCADO	1
LIME	1
JALAPEÑO	1
CORIANDER	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin

#### **KEY UTENSILS**

oven tray, frypan

#### **NOTES**

You can use ground coriander instead of ground cumin if preferred.





#### 1. ROAST THE SWEET POTATO

Set oven to 250°C.

Cut **sweet potatoes** into wedges and toss on a lined oven tray with **1 tsp smoked paprika**, **oil**, **salt and pepper**. Roast for 20–25 minutes until cooked through.



### 2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with oil. Dice shallot and remove corn from cob. Add to pan along with 1/2 tbsp cumin (see notes). Cook for 3-4 minutes until softened.



#### 3. SIMMER THE BEANS

remove corn with 1/2 jar salsa. Cook for 5 minutes.

Season with salt and pepper to taste.



#### 4. PREPARE THE TOPPINGS

Slice **avocado** and squeeze over **juice** from <u>1/2 lime</u> (wedge remaining). Slice **jalapeño** and roughly chop **coriander**.



#### 5. FINISH AND SERVE

Remove tray of **sweet potatoes** from oven, cover with **black bean topping**. Dollop with remaining **salsa**. Scatter fresh **toppings** on top and serve with **lime wedges**.

