

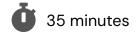




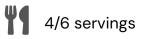
Loaded Patatas Bravas

with Creamy Ranch Dressing

Paprika roasted potatoes, topped with black bean salad and a beautiful light and creamy vegan ranch dressing from GH Produce.







Keep it separate!

Instead of tossing the salad together, serve it bowl style. Use the kale as a base and add each ingredient to taste. Finish with the dressing and a squeeze of lime.

TOTAL FAT CARBOHYDRATES

87g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
RED ONION	1	2
LIME	1	2
KALE	1 bunch	1 bunch
CORN COBS	2	3
TOMATOES	2	3
AVOCADOS	2	3
TINNED BLACK BEANS	2 x 400g	2 x 400g
RANCH DRESSING	1 jar	2 jars

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried oregano, maple syrup

KEY UTENSILS

oven tray

NOTES

If you would like the salad to be warmer, add the beans and corn kernels to a frypan with oil. Toss for 3–5 minutes until heated through.





1. ROAST THE POTATOES

Set oven to 220°C.

Dice sweet potatoes and wedge red onion. Toss together on a lined oven tray with 1 tbsp smoked paprika, 1/2 tbsp oregano, oil, salt and pepper. Roast for 20–25 minutes until cooked through.

6P - toss veggies with 2 tbsp smoked paprika and 1 tbsp oregano.



4. FINISH THE SALAD

Remove **corn kernels** from **cobs**, dice **tomatoes** and **avocados**. Drain and rinse **beans** (see notes). Add to bowl with scrunched **kale** and mix well. Season to taste with **salt and pepper**.



2. MAKE THE DRESSING

Zest the whole lime and juice 1/2 (wedge remaining). Whisk together with 3 tbsp olive oil, 1 tsp maple syrup, 1 tsp oregano, salt and pepper.

6P - Zest and juice 1 lime. Whisk together with 4 tbsp olive oil, 1 1/2 tsp maple syrup, 1 tsp oregano, salt and pepper.



3. MASSAGE THE KALE

Wash and thinly slice **kale** leaves. Place into a large bowl with the **dressing**. Use your hands to scrunch the **leaves** until soft and tender.



5. FINISH AND SERVE

Serve **roasted potatoes** into bowls, top with **salad** and a dollop of **ranch dressing**. Serve with **lime wedges**.

6P - wedge remaining 1 lime for serving.

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



