



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 corn stalks.



Mexican Kidney Bean Pie with Corn Bread Topping

A warming kidney bean pie, packed with vegetables and flavoured with custom blend Mexican spice mix, topped with corn bread and baked to crispy perfection, served with avocado and lime sour cream.

30 minutes

2 servings

Vegetarian

Spice it up!

To spice it up, serve this dish with your favourite hot sauce, a sprinkle of dried chilli flakes or slices of fresh jalapeño!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	35g	172g

FROM YOUR BOX

SPRING ONIONS	1 bunch
GARLIC CLOVE	1
YELLOW CAPSICUM	1
CORN COB	1
KIDNEY BEANS	400g
TOMATO SALSA	1 jar
CORNBREAD MIX	1 packet
AVOCADO	1
SOUR CREAM	1 tub
AVOCADO	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar, smoked paprika, ground cumin

KEY UTENSILS

oven-proof frypan (see notes)

NOTES

If you don't have an oven-proof frypan, transfer the filling to an oven dish at step 4 and top with cornbread mix to bake.

Use milk and melted butter instead of water and olive oil if desired. Using milk and butter will produce a softer texture and a richer-tasting cornbread.



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1. PREPARE THE INGREDIENTS

Set oven to 220°C.

Thinly slice spring onions (reserve green tops for step 5). Crush garlic cloves, dice capsicum and remove corn kernels from cob. Drain and rinse kidney beans.



2. SAUTÉ THE VEGETABLES

Heat oven-proof frypan over medium-high heat with **oil**. Add prepared vegetables (minus kidney beans), **3/4 tbsp cumin** and **2 tbsp paprika**. Sauté for 5 minutes until vegetables have softened.



3. SIMMER THE FILLING

Add kidney beans, salsa and **3/4 cup water**. Simmer for 8-10 minutes until vegetables are tender.



4. MAKE CORNBREAD & BAKE

Add cornbread mix and 1/2 reserved spring onions to a large bowl. Pour in **1 1/4 cup water**, **1/4 cup olive oil** and **1 tbsp vinegar** (see notes). Season with **salt and pepper** and mix well to combine.

Use clean hands to crumble cornbread evenly over the pie filling. Drizzle with **oil** and bake for 10-15 minutes until top is golden and crispy.



5. PREPARE THE TOPPINGS

Add lime zest, juice from 1/2 lime (wedge remaining) and sour cream to a bowl. Mix to combine.

Slice avocados.



6. FINISH AND SERVE

Top pie with avocado and garnish with remaining spring onion green tops. Serve tableside along with sour cream and lime wedges.

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