



Product Spotlight: Lime

Did you know? Seedless limes are classified as a parthenocarpic fruit, meaning the flowers don't require pollen to make fruit. Though some fruits are bred to have no seeds, seedless limes are naturally occurring!



1 Mexican Tray Bake with Avocado Salsa

Roasted vegetables and fritter bites served with avocado salsa and a zesty dressing.

 30 mins

 2 servings

 Plant-Based

13 August 2021

Switch it up!

Instead of roasting the corn, you could remove the kernels from the cob and toss through the salsa. Then serve everything with some tortillas.

Per serve: **PROTEIN** 11g **TOTAL FAT** 34g **CARBOHYDRATES** 69g

FROM YOUR BOX

BUTTERNUT PUMPKIN	1/2 *
CORN COB	1
LIME	1
MARINATED NUT FETA	1/2 jar *
FRITTER BITES	1 packet
AVOCADO	1
GREEN CAPSICUM	1/2 *
CORIANDER	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, smoked paprika, 1 garlic clove

KEY UTENSILS

oven tray

NOTES

Use a second oven tray if you do not have space on your first.

Reserve some coriander for garnish if desired.



1. PREPARE TRAY BAKE

Set oven to 220°C.

Cut pumpkin into 3cm pieces and quarter corn cob. Arrange on a lined oven tray. Toss with **oil, 1 tsp paprika, 1 tsp cumin, salt and pepper**. Roast for 15–20 minutes (see step 3) until tender.



2. MAKE THE DRESSING

Zest and juice half the lime (wedge remaining). Crush **garlic clove**. Whisk together in a bowl with marinated nut feta, 2 tbsp oil from jar, **2 tbsp water, salt and pepper** to a smooth consistency.



3. BAKE THE FRITTER BITES

Add fritters onto the oven tray (see notes). Drizzle with **oil** and bake for 8–10 minutes until warmed through.



4. PREPARE THE SALSA

Dice avocado and capsicum, roughly chop coriander (see notes). Toss through half the dressing until well coated.



5. FINISH AND PLATE

Divide roasted vegetables and fritters among plates. Top with salsa, drizzle over remaining dressing and serve with lime wedges.

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**

