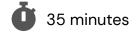




Mexican Stuffed Sweet Potatoes with Salsa

Sweet potato boats stuffed with spiced tomato beans and topped with a fresh corn salsa. Finished with a dollop of creamy guacamole.







Add some smoked paprika or ground cayenne pepper to the beans as they cook. Or if you have a pre-made Mexican spice mix you can use that to season the beans instead of the cumin.

TOTAL FAT CARBOHYDRATES PROTEIN

FROM YOUR BOX

SWEET POTATOES	500g
RED CAPSICUM	1/2 *
RADISHES	1/2 bunch *
CORN COB	1
OREGANO	1/2 packet *
AVOCADO	1
LEMON	1/2 *
BEANS	400g
TINNED CHERRY TOMATOES	400g

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, ground cumin, dried Italian herbs

KEY UTENSILS

frypan, oven tray

NOTES

You can dress the salsa with some red wine vinegar or lime juice and olive oil if preferred.



1. ROAST SWEET POTATOES

Set oven to 220°C.

Halve sweet potatoes lengthways and coat with oil, salt and pepper. Place cut side down on a lined oven tray and roast in oven for 20–25 minutes until golden and cooked through.



2. MAKE THE SALSA

Dice capsicum and radishes. Remove corn from cob. Pick oregano leaves. Toss together (see notes).



3. MAKE THE GUACAMOLE

Mash avocado with lemon juice, 1 tbsp olive oil, salt and pepper. Set aside.



4. COOK THE BEANS

Heat a frypan over medium heat with oil. Drain and add beans along with 1/2 tbsp cumin and 1/2 tsp Italian herbs. Stir through cherry tomatoes and simmer for 6–8 minutes. Lightly crush tomatoes with a fork. Season with salt and pepper.



5. STUFF THE POTATOES

Use a fork to press down the middle of the cooked sweet potatoes to form a boat. Fill with tomato beans.



6. FINISH AND PLATE

Divide sweet potatoes among plates. Top with salsa and dollop with guacamole.

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



