



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: La Tortilla

La Tortilla use the same technique invented by the Aztecs and Mayans to make their corn tortillas! They are locally based here in WA and use West Australian corn to deliver the best tasting tortillas.



## 3 Quesadilla Stack with Tempeh

Layers of soft corn tortillas, spiced corn and tempeh filling, topped with a cashew cream cheese dressing and fresh salsa.



30 minutes



2 servings



Plant-Based

9 November 2020

## Spice it up!

*If you have your own Mexican spice mix you can use that instead of the smoked paprika and cumin. Ground coriander and dried oregano also work well in this dish. Serve with fresh lime or pickled jalapeños.*

Per serve: **PROTEIN** 33g **TOTAL FAT** 55g **CARBOHYDRATES** 76g

## FROM YOUR BOX

|                     |                 |
|---------------------|-----------------|
| RED CAPSICUM        | 1/2 *           |
| LEBANESE CUCUMBER   | 1               |
| CORIANDER           | 1/2 packet *    |
| CASHEW CREAM CHEESE | 1/2 jar *       |
| RED ONION           | 1/2 *           |
| SEASONED TEMPEH     | 1 packet (200g) |
| CORN COB            | 1               |
| TOMATO PASTE        | 1 tbsp          |
| CORN TORTILLAS      | 8 pack          |

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, smoked paprika, ground cumin, red wine vinegar

## KEY UTENSILS

2 frypans

## NOTES

Use a sandwich press to quickly cook the tortillas. Press them for 5 seconds until they start steaming. Remove and keep warm in a clean tea towel.



### 1. PREPARE THE TOPPINGS

Dice capsicum, cucumber and chop coriander. Toss together with **1/2 tbsp vinegar** and **1 tbsp olive oil**.



### 2. MAKE THE DRESSING

Combine cashew cream cheese with **1/2 tsp smoked paprika** and **1/4-1/3 cup warm water** until it reaches a drizzling consistency. Set aside.



### 3. COOK THE TEMPEH

Heat a frypan over medium heat with **oil**. Chop and add onion. Crumble in tempeh. Cook for 5 minutes.



### 4. ADD THE CORN

Remove corn from cob and add to pan along with **1 tbsp tomato paste**, **1 tsp smoked paprika** and **1 tsp cumin**. Stir in **2 tbsp water**. Cook for a further 5 minutes. Season with **salt and pepper**.



### 5. COOK THE TORTILLAS

Meanwhile, heat a second pan over medium-high heat. Cook tortillas for 10 seconds each side until softened (see notes). Keep warm in a clean tea towel until serving.



### 6. FINISH AND PLATE

Assemble the tortillas and filling alternating in a stack on each plate. Top with dressing and salsa.

**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**

