



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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



4 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	TOTAL FAT	CARBOHYDRATES
	10g	19g	72g

FROM YOUR BOX

SWEET POTATOES	800g
CORN COBS	2
LIME	1
MARINATED NUT FETA	1/2 jar *
FRITTER BITES	2 packets
LEBANESE CUCUMBER	1
AVOCADO	1
CORIANDER	1/2 packet *
BABY COS LETTUCE	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

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

KEY UTENSILS

2 oven trays

NOTES

Reserve some coriander for garnish if desired.



1. PREPARE TRAY BAKE

Set oven to 220°C.

Cut sweet potatoes into pieces and quarter corn cobs. Arrange on a lined oven tray. Toss with **oil**, **1/2 tbsp cumin**, **2 tsp paprika**, **salt and pepper**. Roast for 15–20 minutes (see step 3) until tender.



4. PREPARE THE SALSA

Dice cucumber and avocado, roughly chop coriander (see notes) and lettuce. Toss through 3 tbsp dressing until well coated.



2. MAKE THE DRESSING

Zest and juice half the lime (wedge remaining) and crush **garlic clove**. Whisk together in a bowl with marinated nut feta, 3 tbsp oil from jar, **1/4 cup water**, **salt and pepper**. Whisk to a smooth consistency.



3. BAKE THE FRITTER BITES

Add fritters onto an oven tray. Drizzle with **oil** and bake for 8–10 minutes until warmed through.



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**

