




Product Spotlight: Vegan Sweet Mustard Mayo


Naked Byron repurposes their leftover chickpea water to create 100% Australian-made mayonnaise. So, it tastes great, and it's good for the environment!



3 Street Corn and Lentil Tortillas

A delicious plant-based take on Mexican street corn, spiced with GH Produce Ozzie Seasoning, Naked Byron Mustard Mayo, zingy lime juice, and fresh coriander. Served on naturally gluten-free corn tortillas with fresh avocado, lettuce and radishes.

 30 mins

 4 servings

 Plant-Based

14 May 2021

Spice it up!

If you want to give your corn some extra flavour, take it outside to cook on the BBQ. Cook on each side until slightly charred, then wrap in foil and leave for 5 minutes before removing the kernels from the cob.

Per serve: **PROTEIN** 13g **TOTAL FAT** 18g **CARBOHYDRATES** 89g

FROM YOUR BOX

CORN COBS	2
CORIANDER	1 packet
LENTILS	2 tin
GH OZZIE SEASONING	1 sachet
LIME	1
VEGAN MUSTARD MAYO	1/4 cup *
AVOCADO	1
GEM LETTUCE	1 *
RADISHES	1/2 bunch *
CORN TORTILLAS	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt and pepper

KEY UTENSILS

large frypan, fresh tea towel

NOTES

Tortillas could also be warmed in a sandwich press. Keep tortillas warm by wrapping in a fresh tea towel until serving.



1. PREPARE STREET CORN

Remove kernels from the corn, roughly chop coriander, drain and rinse lentils.



2. COOK THE CORN

Heat a frypan over medium-high heat with oil. Add in the corn kernels and 1 tbsp GH Ozzie seasoning, cook 2-4 minutes. Add lentils, cook for a further 2-4 minutes, season with **salt and pepper**.



3. STIR THROUGH DRESSING

Remove corn from heat to a bowl. Stir through juice of half lime (wedge remaining), chopped coriander and vegan mustard mayo. Season to taste with extra GH Ozzie seasoning or **salt and pepper**.



4. PREPARE FRESH FILLINGS

Dice avocado, thinly slice lettuce and radish. Serve on a plate with lime wedges.



5. WARM TORTILLAS

Warm tortillas in a dry frypan in batches according to packet instructions. Keep warm until serving (see notes).



6. FINISH AND PLATE

Make a platter with fresh toppings, street corn and tortillas, take to the table and allow everyone to build their own tortillas.

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**

