




Product Spotlight: Green Goddess Sauce

The Green Goddess sauce by GH produce is the ultimate table sauce! It has little heat from WA jalapeños and great zing from Australian desert limes. This delicious sauce is chef designed and locally made here in WA.



3 Bean Rancheros with Green Goddess Sauce

A plate of festive colours! Authentic corn tortillas topped with Mexican spiced beans, all the fresh trimmings and a drizzle of green goddess sauce.

 30 minutes

 4 servings

 Plant-Based

21 September 2020

Spice it up!

For added depth of flavour, add some smoked paprika or a little cayenne pepper to the beans as they cook. Finish the dish with a squeeze of fresh lime if you have some!

Per serve: **PROTEIN** 20g **TOTAL FAT** 16g **CARBOHYDRATES** 83g

FROM YOUR BOX

TOMATOES	2
LEBANESE CUCUMBER	1
CORIANDER	1/2 packet *
AVOCADOS	2
SPRING ONIONS	1/3 bunch *
GREEN CAPSICUM	1
MIXED BEANS	2 x 400g
GREEN GODDESS SAUCE	1 bottle
TOMATO PASTE	1 sachet
CORN TORTILLAS	8 pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin

KEY UTENSILS

large frypan, frypan

NOTES

The green goddess sauce is spicy so if you are sensitive to spice, taste a little first and use accordingly.



1. PREPARE THE TOPPINGS

Dice tomatoes and cucumber. Chop coriander and slice avocados. Set aside.



4. FINISH AND PLATE

Divide tortillas among plates. Top with beans and fresh toppings. Drizzle with green goddess sauce to taste.



2. COOK THE BEANS

Slice spring onions and capsicum. Drain and rinse beans. Add to frypan over medium-high heat with **oil**. Stir in 1 tbsp green goddess sauce (see notes), tomato paste, **2 tbsp cumin** and **3/4 cup water**. Simmer for 10 minutes then season with **salt and pepper**.



3. COOK THE TORTILLAS

Meanwhile, heat a second pan over medium heat and cook tortillas according to packet instructions. Keep warm.

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

