



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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.



1. PULLED CARROT TACOS

& STREET CORN

 30 Minutes

 2 Servings

 Plant-based

Authentic corn tortillas from La Tortilleria filled with spiced shredded carrot and salsa, finished with green goddess sauce and served with a side of cheesy corn.

PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
10g	20g	95g

FROM YOUR BOX

CORN COB	1
CHERRY TOMATOES	1/2 bag (100g) *
AVOCADO	1
CORIANDER	1/2 packet *
LIME	1
RED ONION	1/4 *
CARROT	1
TORTILLAS	8 pack
GREEN GODDESS SAUCE	1/2 bottle *
SMOKED GOUDA	1/2 packet *

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, ground cumin (or coriander), smoked paprika

KEY UTENSILS

griddle pan or frypan, frypan

NOTES

The Green Goddess sauce has a little heat from the jalapeños. For a child friendly version, you can use natural or coconut yoghurt instead.

Use a microplane or fine grater for the cheese if you have one.



1. CHAR THE CORN

Heat a griddle pan over high heat. Cut corn into halves and coat with **oil**. Cook in pan for 8-10 minutes until charred and cooked through.



4. COOK THE TORTILLAS

Warm tortillas in griddle pan according to packet instructions. Keep warm until serving.



2. PREPARE THE SALSA

Meanwhile, quarter tomatoes. Dice avocado and chop coriander. Toss together with lime zest and 1/2 the juice (wedge remaining). Set aside.



5. FINISH THE STREET CORN

Coat cooked corn with 1 tbsp green goddess sauce. Grate smoked gouda on top (see notes).



3. COOK THE PULLED CARROT

Heat a frypan over medium-high heat with **oil**. Slice and add onion. Grate carrot and add to pan along with **2 tsp cumin** and **2 tsp smoked paprika**. Stir through **1/4 cup water** and cook for 6-8 minutes until softened. Season with **salt and pepper**.



6. FINISH AND PLATE

Assemble the tacos with pulled carrot and salsa. Serve with street corn, lime wedges and extra green goddess sauce to taste.