

**Product Spotlight:**  
**Corn**

Keep your corn in their husks and store in the fridge for up to 5 days. For longer storage, cut off the kernels and freeze in an airtight container.



## Burritos with Mexican Street Corn

Black bean and tender potato burritos, flavoured with mild chipotle spice mix, served with a fresh tomato salsa, smashed avocado and roasted Mexican street corn.



35 minutes



2 servings



Vegetarian

### Switch it up!

*Bake burritos or cook in an air fryer for 5-10 minutes for a crisp finish without pan-frying.*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 26gg    | 29g       | 83g           |

## FROM YOUR BOX

|                        |          |
|------------------------|----------|
| CORN COB               | 1        |
| SPRING ONIONS          | 1 bunch  |
| MEDIUM POTATO          | 1        |
| KIDNEY BEANS           | 400g     |
| CHIPOTLE SPICE MIX     | 1 packet |
| LIME                   | 1        |
| TOMATO                 | 1        |
| AVOCADO                | 1        |
| WRAPS                  | 8-pack   |
| CHIPOTLE LIME DRESSING | 1 sachet |

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan, oven tray

## NOTES

Extra wraps can be stored in the cupboard to use for lunches, or breakfast burritos!

Any excess chipotle lime dressing can be serve with the burritos.

This meal is designed to be family-friendly. If you like spice, serve with slices of chilli or jalapeño, your favourite hot sauce or a sprinkle of dried chilli flakes.

**No gluten option – wraps are replaced with GF wraps.**

*Chipotle spice mix: smoked paprika, brown sugar, dried oregano, ground Chipotle, garlic, ground coriander and ground cumin.*



### 1. COOK THE CORN

Set oven to 220°C.

Remove husks and silks from **corn cobs** and halve or quarter. Rub with **oil** and place on a lined oven tray and roast for for 20–25 minutes until golden.



### 4. FILL THE BURRITOS

Evenly divide **filling** among **4 wraps** (see notes). Roll tightly to seal. Heat a large frypan over medium-high heat with **oil**. Add **burritos** seal-side down, and cook for 3–5 minutes until golden all over.



### 2. COOK BURRITO FILLING

Slice **spring onions** (reserve green tops), dice **potato**, drain and rinse **beans**. Heat a large frypan over medium-high heat with oil. Add **onion** and **potato** to pan. Cook for 3 minutes. Add **beans**, **spice mix** and **1/4cup water**. Cook, covered, for 10–15 minutes until **potato** is tender.



### 5. MAKE THE STREET CORN

Top **corn** with **chipotle lime dressing** (see notes) and **spring onion green tops**.

### 3. PREPARE THE TOPPINGS

Add **lime zest** and diced **avocado** to a bowl. Use a fork to gently mash **avocado**, season with **salt and pepper**. Add diced **tomatoes** and juice from **1/2 lime** (wedge remaining) to a second bowl and season with **salt and pepper**.



### 6. FINISH AND SERVE

Halve **burritos** and add **toppings**. Serve with a side of **street corn** and **lime wedges** (see notes).

**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**

