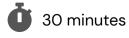




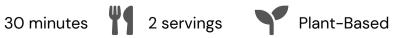
Quinoa Nachos

with Pickled Cabbage

Authentic corn totopos chips topped with Mexican quinoa "mince", pickled cabbage and fresh salsa toppings. Finished with a dollop of "cheesy" cashew sauce.







You can add some dried oregano, cayenne pepper or ground coriander to the quinoa for a little more excitement in the flavour! Have a spare avocado? Dice it up and add it to the toppings.

PROTEIN TOTAL FAT CARBOHYDRATES

27g 118g

FROM YOUR BOX

CASHEWS/NUTRITIONAL YEAST	1 packet (110g)
RED ONION	1/2 *
WHITE QUINOA	1 packet (100g)
SHREDDED RED CABBAGE	1/2 bag (125g) *
CHERRY TOMATOES	1/2 bag (100g) *
CORIANDER	1/2 packet *
JALAPEÑO CHILLI	1
TOTOPOS CHIPS	1 bag (200g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, white wine vinegar, ground cumin, smoked paprika, ground turmeric, sugar (of choice), tomato paste

KEY UTENSILS

frypan with lid, stick mixer or blender

NOTES

Save any extra totopos chips and cashew sauce for a snack!



1. SOAK THE CASHEWS

Soak cashew mix in 1/3 cup water, 1 1/2 tbsp vinegar and 1/4 tsp turmeric. Set aside.



2. COOK THE QUINOA

Heat frypan over medium heat with oil. Dice onion. Add to pan with quinoa, 1/2 tbsp tomato paste, 2 tsp cumin, 2 tsp paprika and 1 cup water. Simmer, covered, for 15 minutes until water is absorbed. Stir in 1/2 cup water, season with salt and pepper.



3. PREPARE THE TOPPINGS

Meanwhile, place cabbage in a bowl. Toss with 1 tsp sugar, 1 1/2 tbsp vinegar and salt. Set aside.

Quarter tomatoes. Chop coriander and slice jalapeño.



4. BLEND THE CASHEW SAUCE

Blend cashew mix together until smooth using a stick mixer or blender. Season with salt and pepper to taste.



5. FINISH AND PLATE

Divide totopos chips among plates. Top with quinoa, pickled cabbage and fresh toppings. Finish with a dollop of cashew sauce. Alternatively, bring all ingredients to the table for a share style meal.



