



Product Spotlight: Nutritional Yeast

Nutritional yeast is a deactivated yeast and a rich source of B complex vitamins. It is a great cheese substitute in recipes.



3 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.



30 minutes



4 servings



Plant-Based

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Spice it up!

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.

Per serve: **PROTEIN** 19g **TOTAL FAT** 28g **CARBOHYDRATES** 86g

FROM YOUR BOX

CASHEWS/NUTRITIONAL YEAST	1 packet (110g)
RED ONION	1/2 *
WHITE QUINOA	1 packet (200g)
SHREDDED RED CABBAGE	1/2 bag (200g) *
CHERRY TOMATOES	1/2 bag (200g) *
CORN COB	1
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.



4. BLEND THE CASHEW SAUCE

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



2. COOK THE QUINOA

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



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.



3. PREPARE THE TOPPINGS

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

Halve tomatoes. Remove corn from cob. Chop coriander and slice jalapeño. Set aside.

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**

