



Product Spotlight: Sweet Potato

Sweet potato isn't just for use in savoury dishes; due to its natural sweetness, you can add it to muffins, brownies or cakes!



Smoky Pork Chilli with Green Salsa

A rich and savoury chilli con carne using pork mince and sweet potato, simmered with warming flavours of cinnamon and cumin, served in a bowl topped with a vibrant coriander salsa.



35 minutes



4 servings



Pork

Slow cook it!

You can cook this dish in the slow cooker so it's ready for you when you come home! Dice the vegetables into larger pieces and leave out the added water in step 3.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	40g	45g

FROM YOUR BOX

BROWN ONION	1
WARM MEXICAN SPICE MIX	1 packet
PORK MINCE	500g
SWEET POTATOES	600g
GREEN CAPSICUM	1
RED CAPSICUM	1
TINNED CHOPPED TOMATOES	2 x 400g
CORIANDER	1 packet
RED CHILLI	1
NATURAL YOGHURT	1 tub
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, chilli flakes (optional), apple cider vinegar

KEY UTENSILS

large frypan or saucepan with lid

NOTES

Peel sweet potato if preferred. Dice into 1-2cm pieces.

Warm Mexican Spice Mix: smoked paprika, ground cumin, ground coriander, dried oregano, garlic powder, ground cinnamon.



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1. BROWN THE PORK

Heat a large pan over medium heat with **3 tbsp oil**. Dice and add **onion** along with **spice mix** and **pork mince**. Cook for 5 minutes, breaking up mince as you go.



2. ADD THE VEGETABLES

Dice **sweet potatoes** and **capsicums** (see notes). Add to pan along with **1/2 tsp chilli flakes** (optional).



3. SIMMER THE STEW

Pour in tinned **chopped tomatoes** and **1 tin (400ml) water**. Bring to a boil. Cover and simmer for 15 minutes or until **sweet potato** is tender.



4. PREPARE THE SALSA

Whisk together **2 tbsp olive oil** and **1 tbsp vinegar**. Finely chop **coriander** and **chilli**. Stir all together.



5. FINISH AND SERVE

Season the stew with **salt and pepper**. Divide among bowls and garnish with **yoghurt** and **salsa**. Serve with **tortilla strips** on the side.

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**

