

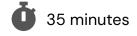


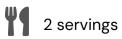


Chicken Avocado Mojo Bowls

with Mixed Sweet Potato

Smoky chicken meatballs and wedges of colourful sweet potatoes, roasted to crispy perfection, served over an avocado mojo with fresh orange and coriander.







Skip the blending!

Want to skip the stick mixer to make the mojo sauce? No worries! Finely chop all the ingredients, add to a bowl and use a fork to mash and combine.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

27g 40

50g

FROM YOUR BOX

PURPLE SWEET POTATOES	400g
ORANGE SWEET POTATO	300g
SHALLOT	1
GARLIC CLOVE	1
CHICKEN MINCE	300g
CORIANDER	1 packet
CORIANDER	1 packet
	•
AVOCADO	1
AVOCADO AIOLI	1 100g

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground coriander, smoked paprika

KEY UTENSILS

2 oven trays, stick mixer or small blender

NOTES

We made about 10 meatballs, but you can make them larger or smaller to suit your preference. If making larger meatballs, bake for a little longer; if smaller, reduce the baking time. Turn the meatballs halfway through cooking for an even golden colour. If there's space, bake them on the same tray as the sweet potato for easy clean up!



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1. ROAST THE VEGETABLES

Set oven to 220°C.

Wedge **sweet potatoes** and **shallot**. Toss on a lined oven tray with **oil**, **2 tsp ground coriander**, **salt and pepper**. Roast for 20–25 minutes until vegetables are golden and tender.



2. MAKE THE MEATBALLS

Crush garlic. Add to a bowl along with chicken mince, 1 tsp smoked paprika, salt and pepper. Mix to combine.



3. BAKE THE MEATBALLS

Spoon **meatballs** (see notes) onto a lined oven tray. Bake for 15-20 minutes until golden and cooked through.



4. MAKE THE AVOCADO MOJO

Use a stick mixer (see cover for notes) to blend coriander roots and stems (reserve leaves for garnish), avocado, aioli, zest and juice from 1/2 orange to make a sauce. Season to taste with salt and pepper.



5. FINISH AND SERVE

Dice **tomato** and slice any remaining **orange**.

Spoon even amounts of **mojo sauce** into shallow bowls. Add **roasted vegetables, chicken meatballs, tomato** and **orange.** Garnish with reserved **coriander** leaves.

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



