



Product Spotlight: Sweet Potato

Purple-skinned sweet potatoes have a creamy flesh with a mild, slightly sweet flavour. They roast beautifully, becoming crisp on the outside and soft through the centre.



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.



35 minutes



2 servings



Chicken

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
	38g	52g	101g

FROM YOUR BOX

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

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.



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**.



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.



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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

