



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Crispy Potato Quesadillas

Crispy flatbread quesadillas filled with spiced roast potatoes, mushrooms and sour cream, served with a zesty avocado and lime salsa.



30 minutes



4/6 servings



Vegetarian

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	400g	800g
MEDIUM POTATOES	4	5
BUTTON MUSHROOMS	150g	2 x 150g
AVOCADOS	2	3
CORIANDER	1 packet	1 packet
LIME	1	2
SOUR CREAM	1 tub	2 tubs
LEBANESE FLATBREAD	5-pack	2 x 5-pack

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika, ground cumin

NOTES

You can use the flatbreads as wraps and make taco style wraps instead. Fill with roasted vegetables, avocado salsa and sour cream.

No gluten option – Lebanese flatbread is replaced with GF wraps.

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1. ROAST THE VEGETABLES

Set oven to 220°C. Dice **potatoes** (1cm) and roughly tear **mushrooms**. Toss with **3 tsp smoked paprika, 3 tsp cumin, oil, salt and pepper**. Roast for 20 minutes until cooked through.

6P – toss with oil, salt, pepper and 1 tbsp each of smoked paprika and cumin.

TIP You can use a pre-made Mexican spice mix if preferred.

2. PREPARE THE AVOCADO SALSA

Dice **avocados** and chop **coriander**. Toss with **zest and juice of 1/2 lime** (wedge remaining).

6P – toss with zest and juice of 1 lime (wedge remaining lime).

TIP Stir through 1/2 tsp dried chilli flakes for extra heat. You can mash the avocados with lime to make a guacamole instead. Stir through the chopped coriander.

3. ASSEMBLE QUESADILLAS AND COOK

Transfer **roasted vegetables** to a bowl. Stir through **sour cream** and season with **salt and pepper**. Rub one side of each **flatbread** with **oil**, place oiled side down. Add **filling** to one half, then fold over. Toast in frypan over medium heat for **2–3 minutes per side** until golden and crispy.

TIP Add grated cheese if you have some for extra flavour and melting texture.

4. FINISH AND SERVE

Slice warm **quesadillas** and serve with **avocado salsa** and **lime wedges**.

TIP Add pre-made salsa or hot sauce on the side if you like.

This recipe has simplified instructions to help lower your meal cost.