W2

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Cheesy Taco Potatoes

Crispy roasted spiced potatoes, topped with sweet corn, melted cheese and a fresh mix of avocado, tomato and lettuce.

35 minutes Vegetarian 2 servings

FROM YOUR BOX

MEDIUM POTATOES	3
AVOCADO	1
LIME	1
TOMATO	1
BABY COS LETTUCE	1
CORN COB	1
SHREDDED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

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

NOTES

You can serve any leftovers from this dish with some rice or a grain to make a taco bowl. Add some chickpeas or beans for protein.

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1. ROAST THE POTATOES

Set oven to 220°C. Dice **potatoes** and toss on a lined oven tray with **1 tsp smoked paprika, 2 tsp ground cumin, oil, salt and pepper.** Roast for 25-30 minutes until golden and just cooked through.

TIP ***You can use a pre-made Mexican spice mix. Cut potatoes into wedges if preferred.***

2. PREPARE THE TOPPINGS

Mash **avocado** with **1/2 lime zest and juice** (wedge remaining). Season with **salt and pepper**.
Dice **tomato** and shred **lettuce leaves**. Set aside.

TIP ***Sliced radishes, diced capsicum or cucumber can also be added.***

3. MELT THE CHEESE

Remove **potatoes** from oven. Remove **corn from cob** and sprinkle on top along with **cheddar cheese**. Place back in oven for 5-10 minutes until **cheese** is melted.

TIP ***You can add some salsa or drained kidney or black beans if you would like extra toppings.***

4. FINISH AND SERVE

Divide **taco potatoes** among shallow bowls. Top with **shredded lettuce**, diced **tomato** and **mashed avocado**. Serve with **lime wedges**.

TIP ***You can add sliced spring onions, chopped coriander or pickled jalapeños. Serve with dollop of sour cream or preferred hot sauce if desired!***

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