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  4/6 servings

## FROM YOUR BOX

| | 4 PERSON | 6 PERSON |
|---|---|---|
| MEDIUM POTATOES | 6 | 8 |
| AVOCADOS | 2 | 2 |
| LIME | 1 | 1 |
| TOMATOES | 2 | 3 |
| BABY COS LETTUCE | 1 | 2 |
| CORN COBS | 2 | 3 |
| SHREDDED CHEDDAR CHEESE | 1 packet | 2 packets |

## 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 **2 tsp smoked paprika, 2 tsp ground cumin, oil, salt and pepper.** Roast for 25-30 minutes until golden and just cooked through.

**6P - use 3 tsp smoked paprika and 3 tsp ground cumin for the potatoes.**

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

## 2. PREPARE THE TOPPINGS

Mash **avocados** with **1/2 lime zest and juice** (wedge remaining). Season with **salt and pepper**. Dice **tomatoes** 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 cobs** 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 **tomatoes** 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.**