



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: LA TORTILLERIA

Traditional authentic Mexican corn tortillas baked in Australia using local ingredients! La Tortilleria is passionate about sustainable, healthy eating which goes well in line with Dinner Twist.



2. WHITE JACKFRUIT CHILLI WITH CRISPY TORTILLA STRIPS

 30 Minutes

 4 Servings

 Plant-based

The white version of your chilli which uses shredded jackfruit and mild green jalapeño. This chilli is flavoured with cumin and fresh lime then topped with crispy corn tortilla strips.

PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
15g	4g	61g

27 April 2020

FROM YOUR BOX

BROWN ONION	1/2 *
CELERY STICKS	2
CARROTS	2
GREEN CAPSICUM	1
CORN COBS	2
JACKFRUIT	2 packets
VEGGIE STOCK PASTE	1 jar
CORN TORTILLAS	1 packet
JALAPEÑO	1
CORIANDER	1/2 packet *
LIME	1

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, ground cumin, dried oregano, flour (of choice)

KEY UTENSILS

large saucepan, frypan

NOTES

Add some dried chilli flakes or cayenne pepper to the chilli if you like a bit more heat.



1. SAUTÉ THE AROMATICS

Heat a saucepan over medium-high heat with **oil**. Dice or slice onion, celery, carrots and capsicum. Remove corn from cobs. Add to pan as you go along with **1 1/2 tbsp cumin**. Cook for 5 minutes.



2. SIMMER THE CHILLI

Roughly chop jackfruit. Stir through with **1 tbsp flour**, stock paste and **1 tsp oregano**. Pour in **1L water**. Simmer for 10 minutes.



3. CRISP THE TORTILLA STRIPS

Heat a frypan over medium-high heat with **oil**. Slice tortillas into strips. Cook for 6-8 minutes tossing until golden and crispy. Take off heat.



4. PREPARE THE TOPPINGS

Slice jalapeño and chop coriander. Set aside.



5. SEASON THE CHILLI

Add lime zest and 1/2 the juice (wedge remaining) to the chilli. Season with **salt and pepper**.



6. FINISH AND PLATE

Divide chilli among bowls. Top with crispy tortilla strips and toppings. Serve with lime wedges.

How did the cooking go? We'd love to know - help us by sharing your thoughts!

Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

