



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: La Tortilla

La Tortilla use the same technique invented by the Aztecs and Mayans to make their corn tortillas! They are locally based here in WA and use West Australian corn to deliver the best tasting tortillas.





Spice it up!

If you have your own Mexican spice mix you can use that instead of the smoked paprika and cumin. Ground coriander and dried oregano also work well in this dish. Serve with fresh lime or pickled jalapeños.

3 Chopped Chorizo Quesadillas

Layers of soft corn tortillas and spiced corn and chorizo filling, topped with a garlic yoghurt dressing and fresh salsa.

 30 minutes

 2 servings

 Pork

9 November 2020

Per serve: **PROTEIN** 30g **TOTAL FAT** 27g **CARBOHYDRATES** 68g

FROM YOUR BOX

RED CAPSICUM	1/2 *
LEBANESE CUCUMBER	1
CORIANDER	1/3 packet *
NATURAL YOGHURT	2/3 cup *
RED ONION	1/2 *
CHORIZO	1 packet
CORN COB	1
TOMATO PASTE	1 tbsp
TORTILLAS	8 pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, garlic (1/2 clove), red wine vinegar, smoked paprika, chilli flakes (optional), ground cumin

KEY UTENSILS

2 frypans

NOTES

Use a sandwich press to quickly cook the tortillas. Press them for 5 seconds until they start steaming. Remove and keep warm in a clean tea towel.

No pork option - chorizo is replaced with chicken mince. Increase cooking time in step 3 to 6-8 minutes.



1. PREPARE THE TOPPINGS

Dice capsicum and cucumber. Chop coriander. Toss together with **1/2 tbsp vinegar** and **1 tbsp olive oil**.



2. MAKE THE DRESSING

Combine yoghurt with **1/2 crushed garlic clove** and **1/4 tsp chilli flakes** (optional). Season with **salt and pepper**. Set aside.



3. COOK THE CHORIZO

Heat a frypan over medium heat with **oil**. Chop and add onion and chorizo. Cook for 5 minutes.



4. ADD CORN

Remove corn from cob and add to pan along with **1 tbsp tomato paste**, **2 tsp smoked paprika** and **2 tsp ground cumin**. Stir in **1/4 cup water** and cook for a further 3-5 minutes. Season with **salt and pepper**.



5. COOK THE TORTILLAS

Meanwhile, heat a second pan over medium-high heat. Cook tortillas for 10 seconds each side until softened (see notes). Keep warm in a clean tea towel until serving.



6. FINISH AND PLATE

Assemble the tortillas and filling alternating in a stack on each plate. Top with dressing and salsa.

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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

