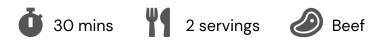


Product Spotlight: Sweet Potato

We love Mr. Sweet Potato! He delivers the nutritional goods and is supercharged with vitamin A (for strong eyes), vitamin C (for your immune system) and potassium (for better working heart & muscles).

4 Loaded Sweet Potato Nachos

Roasted sweet potato rounds topped with Mexican beef, guacamole and salsa. A household favourite with a twist!



22 March 2021

Spice it up!

You can add extra spice to your beef mince such as ground turmeric, chilli or coriander for added depth of flavour. Stretch out your guacamole with natural yoghurt if desired and finish the dish with a squeeze of lime.

FROM YOUR BOX

SWEET POTATOES	500g
CORN COB	1
RADISHES	1/3 bunch *
ΤΟΜΑΤΟ	1
CORIANDER	1/2 packet *
AVOCADO	1
BROWN ONION	1/2 *
BEEF MINCE	300g
TOMATO PASTE	1 sachet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, smoked paprika, ground cumin, vinegar (of choice)

KEY UTENSILS

2 oven trays, frypan

NOTES

You could add the corn kernels into the beef as it cooks if preferred.

For a more interesting guacamole you could add some yoghurt or lime juice.

No beef option - beef mince is replaced with chicken mince.



1. ROAST SWEET POTATOES

Set oven to 220°C.

Slice sweet potato into 1cm rounds. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20-25 minutes until golden.



2. ROAST THE CORN

Cut the corn cob in half. Coat with **oil, salt and pepper**. Place on a second lined oven tray (or same tray as sweet potato if it fits) and roast for 15–20 minutes (see notes).



3. PREPARE THE SALSA

Dice radishes and tomato. Roughly chop coriander. Toss together with **1 tbsp** vinegar and **1 tbsp olive oil**. Set aside.



4. MAKE THE GUACAMOLE

Mash the avocado with **1/2 tbsp vinegar**, salt and pepper (see notes).



5. COOK THE BEEF

Heat a frypan over medium-high heat with oil. Dice and add onion along with beef. Add 1 tsp smoked paprika and 1/2 tbsp cumin. Cook for 5 minutes. Stir in tomato paste and 1/4 cup water. Cook for a further 5 minutes. Season with salt and pepper.



6. FINISH AND PLATE

Divide sweet potato rounds among plates. Top with beef, guacamole and salsa. Serve with a side of corn.

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

