



Product Spotlight: Lime

Lime offers a heap of vitamins and minerals, including potassium. Potassium is important for maintaining nerve and muscle function as well as healthy blood pressure levels.



3 Grilled Pork Koftas in Corn Tortillas

Pork koftas with a whipped avocado sauce, zingy lime juice, fresh corn kernels, crunchy radish and naturally gluten-free corn tortillas.

 35 mins

 4 servings

 Pork

14 May 2021

Switch it up!

If you don't want to make the koftas, there is still a delicious meal to be had here. Simply heat a frypan over medium-high heat, add the pork mince with your spices and cook for 8-10 minutes with a splash of water.

Per serve: **PROTEIN** 35g **TOTAL FAT** 24g **CARBOHYDRATES** 62g

FROM YOUR BOX

PORK MINCE	600g
SPRING ONIONS	1/4 bunch *
CORIANDER	1 packet
LIME	1
AVOCADO	1
SOUR CREAM	1/2 tub *
CORN COBS	2
RADISH	1/2 bunch *
GEM LETTUCE	1 *
CORN TORTILLAS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground coriander, ground cumin, dried chilli flakes (optional)

KEY UTENSILS

large frypan, small blender or stick mixer, griddle pan, fresh tea towel

NOTES

If you don't have a blender or stick mixer you can mash the avocado with a fork until it's as smooth as you can get it, then stir through the remaining ingredients until combined.

Tortillas could also be warmed in a sandwich press. Keep tortillas warm by wrapping in a fresh tea towel until serving.

No pork option – pork mince is replaced with chicken mince.



1. MAKE KOFTA MIX

In a large bowl, mix together pork mince, sliced spring onions, half coriander (roughly chopped), zest of lime, **2 tsp ground coriander**, **1 tsp cumin**, **dried chilli flakes** to taste (optional), **salt and pepper**. Using 2 tbsp of mixture at a time, form into koftas.



4. COOK KOFTAS

Heat a griddle pan or frypan over high heat with **oil**. Add koftas and cook for 6–8 minutes turning until cooked through.



2. BLEND SAUCE

In a small blender (see notes) add juice of 1/2 lime (wedge remaining), avocado, sour cream and **salt and pepper**. Blend to a smooth consistency.



5. WARM TORTILLAS

Warm tortillas in a dry frypan in batches, according to packet instructions. Keep warm until serving (see notes).



3. PREPARE FRESH FILLINGS

Cut kernels from corn cobs, thinly slice radishes and lettuce, trim coriander.



6. FINISH AND PLATE

Make a platter of koftas, fresh toppings, tortillas and sauce for everyone to build their own tortilla.

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**

