



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Cheesy Taco Potatoes

Crispy roasted spiced potatoes, topped with sweet corn, melted cheddar, and a fresh mix of avocado, tomato, and lettuce.



35 minutes



Vegetarian



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1.2kg	1.2kg + 800g
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. Use 2 oven trays if needed.**

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.