



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sweet Corn

Corn is a special food, falling into not just one food category but two. The kernels are classified as a vegetable, but if you dry and pop them into popcorn they are considered a grain!



3 Chorizo & Sweet Potato Nachos

Crunchy tortilla strips loaded with Mexican spiced sweet potato, black beans and smokey chorizo all shared at the table!

 20 minutes

 2 servings

 Pork

15 October 2021

Load it up!

Add all your favourite nacho toppings you may have in the fridge! Top with grated cheddar and pop in the oven for a cheesy finish. Scatter with chopped coriander, sliced spring onions or pickled jalapeños!

FROM YOUR BOX

SWEET POTATO	300g
CHORIZO 	1 packet
TINNED BLACK BEANS	400g
RED CAPSICUM	1/2 *
CORN COB	1
CHIVES	1/2 bunch *
TORTILLA STRIPS	1 bag
NATURAL YOGHURT	1 tub (200g)
 AVOCADO	1
 SLICED JALAPEÑO	1 jar

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, ground cumin, smoked paprika

KEY UTENSILS

large frypan

NOTES

If you have some tomato paste you can stir in 1 tbsp for an extra boost of flavour.

The chorizo can vary in spice. If you are sensitive to heat you can cook it separately in a pan and use as a topping to taste.

No pork option - chorizo is replaced with cooked chicken breast. Roughly chop and add to pan with beans in step 2.

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.**



1. COOK THE SWEET POTATO

Heat a large frypan over medium-high heat with oil. Grate sweet potato and add to pan as you go. Stir in **3 tsp smoked paprika, 3 tsp cumin** and **1/3 cup water**. Cook for 5 minutes until it starts to soften.



2. ADD CHORIZO AND BEANS

Chop or crumble chorizo and add to pan. Drain and stir in beans (see notes). Cook for a further 6-8 minutes or until sweet potato is cooked through. Season with salt to taste.

 **VEG OPTION - Drain and stir in beans (see notes). Cook for further 6-8 minutes or until sweet potato is cooked through. Season with salt and pepper to taste.**



3. PREPARE THE FRESH SALSA

Meanwhile, dice capsicum, remove corn from cob and slice chives. Toss together.

 **VEG OPTION - Prepare vegetables as above. Dice and add avocado.**



4. FINISH AND SERVE

Arrange tortilla strips among plates. Top with chorizo mix, fresh salsa and dollop with yoghurt.

 **VEG OPTION - Arrange tortilla strips among plates. Top with bean mix, fresh salsa and dollop with yoghurt. Scatter with jalapeños to serve.**

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**

