



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: GH Produce Spice Rub


Made in WA, gluten-free and paleo. Sizzling-good flavour with Aussie favs like smoked paprika, chipotle, garlic, Tasmanian pepper berry, saltbush, desert lime, and more! Love it? Grab a jar on the Marketplace!



## 2 Soft Pork Tacos

Mexican spiced pork mince wrapped in La Tortilla corn tortillas along with tomato salsa, avocado and sprouts.

 20 minutes

 4 servings




 Pork

11 June 2021

## Mash the Avo

*Mash the avocado with some spices such as smoked paprika or cumin, lime zest/juice, salt and pepper for a simple guacamole!*

## FROM YOUR BOX

TOMATOES	2
RED ONION	1
CORIANDER	1 packet
LIME	1
PORK MINCE 	300g
BBQ SPICE RUB	1 sachet
TOMATO PASTE	1 sachet
TINNED LENTILS	400g
AVOCADO	1
ALFALFA SPROUTS	1/2 punnet *
SOUR CREAM	1/2 tub (100g) *
CORN TORTILLAS	12-pack
 TINNED LENTILS	400g
 CORN COBS	2

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS


large frypan x 2

## NOTES

Zest lime and combine with sour cream! Keep coriander and tomatoes separate if not the whole family enjoy these!

Use spice mix to taste - we used about 1/2 sachet.

**No pork option - pork mince is replaced with chicken mince.**

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



### 1. PREPARE TOMATO SALSA

Dice tomatoes and 1/4 red onion. Chop coriander. Toss in a bowl with juice from 1/2 lime (see notes), a drizzle of **olive oil, salt and pepper**. Set aside.



### 2. COOK THE PORK


Heat a pan with **oil** over medium heat. Dice remaining onion and add to pan with pork and spice mix (see notes). Cook until softened then add tomato paste and **2 tbsp water**. Stir in drained lentils and simmer for 5 minutes.

 **VEG OPTION** - Cook as above adding **2 tins of lentils instead of pork mince**.



### 3. PREPARE REMAINING

Slice avocado and wedge remaining lime. Arrange on a plate with alfalfa sprouts and sour cream.

 **VEG OPTION** - prepare as above. **Shuck corn cobs and place in a saucepan of water. Bring to the boil, drain and add to platter for serving.**



### 4. WARM THE TORTILLAS

Heat another frypan over medium-high heat. Warm corn tortillas for 10 seconds on each side. Place in a clean kitchen towel as you go to keep warm.



### 5. FINISH AND SERVE

Take all the prepared ingredients to the table for everyone to assemble their own tacos.

**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**

