



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: La Tortilla


La Tortilla use the same technique invented by the Aztecs and Mayans to make their corn tortillas! They are locally based here in WA and use West Australian corn to deliver the best tasting tortillas.



3 BBQ Pork Tacos

Pork mince cooked with barbecue sauce for a delicious flavour. Served in soft corn tortillas with a fresh tomato salsa.

 20 minutes

 4 servings





 Pork

25 January 2021

Spice it up!

Add some spices to the pork if you like! Ground cumin, smoked paprika or chilli works well! Alternatively add a tin of pineapple pieces for a summery touch! Cheese or sour cream would also work well.

FROM YOUR BOX

CORN COBS	2
TOMATOES	3
RED ONION	1
CORIANDER	1/2 packet *
LIME	1
PORK MINCE 	600g
BARBECUE SAUCE	1 bottle
SHREDDED CABBAGE	1 bag (200g)
CORN TORTILLAS	12-pack
 SWEET POTATO	400g
 BLACK BEANS	400g
 AVOCADO	1

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, white wine vinegar (ground cumin for vegetarian option)


KEY UTENSILS

large frypan x 2

NOTES

Use a sandwich press to quickly toast the tortillas. Press them for 5 seconds until they start steaming. Remove and keep warm in a clean tea towel.


No pork option – pork mince is replaced with chicken mince. Cook as per recipe.

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



1. CHAR THE CORN

Heat a frypan over medium-high heat. Shuck corn and cook in the pan for 8–10 minutes, turning occasionally until charred.

 **VEG OPTION** – Set oven to 220°C. Dice sweet potato (1–2cm) and toss on a lined oven tray with drained beans, 2 tsp cumin, oil and salt. Place corn on the side, bake for 20 minutes or until soft.



2. MAKE THE SALSA

Dice tomatoes, finely chop 1/4 red onion and coriander. Toss in a bowl with juice from 1/2 lime, 1/2 **tbsp olive oil**, **salt and pepper**. Set aside.



3. COOK THE PORK


Reheat frypan with **oil** over medium-high heat. Chop remaining red onion and add to pan with pork mince. Cook for 4–5 minutes, stir in 1/2 cup barbecue sauce. Cook for a further 5 minutes until reduced.

 **VEG OPTION** – skip this step.



4. DRESS THE CABBAGE

Toss cabbage with 1/2 **tbsp olive oil** and 1/2 **tbsp vinegar**. Season with **salt and pepper**.

 **VEG OPTION** – Dress cabbage as above and slice avocado.




5. WARM THE TORTILLAS

Heat a frypan over medium-high heat. Cook tortillas for 10 seconds each side until softened (see notes). Keep warm in a clean tea towel until serving.



6. FINISH AND SERVE

Assemble the tacos at the table with cabbage, barbecue pork and tomato salsa. Serve with remaining lime cut into wedges and extra barbecue sauce to taste.

 **VEG OPTION** – Assemble the tacos at the table with all the fillings. Serve with remaining lime cut into wedges and barbecue sauce to taste.

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

