



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

 4 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	500g
CHORIZO 	1 packet
TINNED BLACK BEANS	400g
TOMATOES	2
CORN COB	1
CHIVES	1/2 bunch *
TORTILLA STRIPS	1 bag
NATURAL YOGHURT	1 tub (200g)
 TINNED BEANS	400g
 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 2 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 **1 tbsp smoked paprika, 1 tbsp cumin** and **1/2 cup water** (see notes). 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 (2 tins). Cook for further 6-8 minutes or until sweet potato is cooked through (see notes). Season with salt and pepper to taste.**



3. PREPARE THE FRESH SALSA


Meanwhile, dice tomatoes, 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**

