

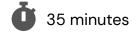




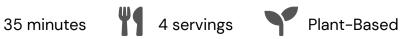
Chipotle Beans

with Sweet Potato

Mexican bean hotpot flavoured with our delicious custom chipotle spice mix and served topped with creamy avocado, a dollop of coconut yoghurt and crunchy tortilla strips.







Make Nachos!

Serve the spiced beans on tortilla strips with melted cheese of choice (or just yoghurt!) for a quick nacho dinner. Top with diced or mashed avocado.

FROM YOUR BOX

SPRING ONIONS	1 bunch
YELLOW CAPSICUM	1
SWEET POTATO	400g
TOMATOES	2
CHIPOTLE SPICE MIX	1 packet
TINNED MIXED BEANS	2 x 400g
WHITE QUINOA	50g
TOMATO SUGO	1 jar
AVOCADO	1
COCONUT YOGHURT	1 tub (120g)
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 vegetable stock cube, white wine vinegar

KEY UTENSILS

large frypan or saucepan with lid

NOTES

You can add lime zest and juice to the coconut yoghurt, or cumin seeds/ground cumin.

Chipotle spice mix ingredients: smoked paprika, brown sugar, dried oregano, ground Chipotle, garlic, ground coriander and ground cumin.





1. SAUTÉ THE VEGETABLES

Heat a large saucepan or frypan over medium heat with oil. Slice spring onions (reserve some tops for garnish). Dice capsicum, sweet potato (2-3cm) and tomatoes. Add to pan as you go and stir in chipotle spice mix.



2. SIMMER THE BEANS

Drain and add beans. Stir in quinoa, tomato sugo and 11/2 cup water. Crumble in **stock cube**. Semi cover and simmer for 15–20 minutes or until sweet potato is tender. Stir occasionally.



3. PREPARE THE TOPPINGS

Slice avocado. Combine coconut yoghurt with 1/2 tbsp vinegar, salt and pepper (see notes).



4. FINISH AND SERVE

Stir through 1/2 tbsp vinegar and season beans with salt and pepper to taste.

Divide chipotle beans among bowls. Garnish with avocado, reserved spring onion tops and a dollop of coconut yoghurt. Serve with tortilla strips.

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**



