



Product Spotlight: Fine Foods WA

Your vegan mayo comes from Fine Food WA. They are committed to providing families with time-saving, healthy and delicious foods. And, of course, it's made locally in WA!



Spicy Tex Mex Bowl

Sweet potatoes, capsicum and beans roasted in a custom spice mix, served with charred corn, fresh avocado, rocket leaves and a plant-based zesty spiced mayo.



30 minutes



2 servings



Plant-Based

BBQ it!

Get outside! Take the sweet potatoes, onion, capsicum and corn to the BBQ to cook. Warm the beans in a frypan.

Per serve: **PROTEIN** 19g **TOTAL FAT** 46g **CARBOHYDRATES** 90g

FROM YOUR BOX

SWEET POTATOES	400g
SHALLOT	1
RED CAPSICUM	1
TINNED BLACK BEANS	400g
MEXICAN SPICE MIX	1 packet
LIME	1
VEGAN MAYONNAISE	1 sachet
CORN COB	1
AVOCADO	1
CORIANDER	1 packet
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

oven tray, frypan

NOTES

Use spice mix to taste for a milder heat level.

Mexican spice mix: smoked paprika, ground cumin and dried oregano.



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1. ROAST THE VEGETABLES

Set oven to 220°C.

Chop **sweet potatoes**, wedge **shallot**, slice **capsicum** and rinse **beans**. Toss on a lined tray with **oil**, **salt**, **pepper**, and **all but 1 tsp spice mix** (see notes). Roast 20 minutes until tender.



4. PREPARE FRESH ELEMENTS

Slice **avocado** and wedge remaining **lime**. Finely chop **coriander** stems and pick **leaves**.



2. PREPARE THE SAUCE

Add **reserved spice mix** to a bowl along with **lime zest**, **juice from 1/2 lime**, **mayonnaise** and **1 tbsp water**. Mix to combine, set aside in the fridge until serving.



5. FINISH AND SERVE

Divide **roasted vegetables** among shallow bowls. Top with **charred corn**, **fresh elements** and **rocket leaves**. Drizzle over **sauce** and serve with **lime wedges**.



3. CHAR THE CORN

Heat a frypan over medium-high heat with **oil**. Remove **corn kernels** from **cob**. Cook in frypan over medium-high heat for 3-4 minutes, or until charred.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

