Product Spotlight: Mexican Spice Mix

We have created our very own Mexican spice mix with the help of local business, Turban Chopsticks. It uses only high quality, clean spices and will help make the cooking quick and delicious.

N2 Chilli con Carne

with Tortilla Strips

A classic one-pot family favourite and a good recipe to double up if you have people over! You can vary the toppings and sides to taste.

Make Nachos!

Add only 1/3 jar passata and transform this dish to family nachos! Spread the tortilla strips on an oven tray, top with meat mix, scatter with grated cheese and cook under the grill for 5 minutes. Serve with corn and avocado.

🕑 20 minutes   🍴 2 servings   🥩 Beef

May–June 2022

FROM YOUR BOX

BEEF MINCE	300g
BROWN ONION	1
MEXICAN SPICE MIX	1 sachet
ZUCCHINI	1
TOMATO PASSATA	1 jar
CORN COB	1
AVOCADO	1
TINNED BEANS	400g
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

olive oil, salt, pepper

KEY UTENSILS

pan with lid

NOTES

Add a diced tomato, ground cumin or a drizzle of vinegar or lime juice to the mashed avocado.

Add some fresh or dried chilli for an extra kick!

1. COOK THE BEEF & ONION

Heat a pan over high heat. Add beef mince and cook for 5 minutes, breaking up lumps with a spoon. Dice and add onion and Mexican spice mix.

2. SIMMER THE CHILLI

Grate and add zucchini, cook for a further 3 minutes, then stir in passata. Cover and simmer for 10 minutes.

3. PREPARE THE TOPPINGS

Remove kernels from corn cob. Mash avocado with **1-2 tsp olive oil, salt and pepper** to taste (see notes).

4. ADD THE BEANS

Drain beans and add to pan. Season chilli to taste with **salt and pepper**.

5. FINISH AND SERVE

Serve chilli con carne topped with corn kernels and mashed avocado with a side of tortilla strips for dipping (see notes).

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**