



Product Spotlight: Kidney Beans

Most bean varieties grow as a climbing plant. Native Americans taught colonists to grow beans alongside corn so that the bean plants could climb the cornstalks.



Nachos with Cashew Queso

Veggie-packed nachos served with tortilla strips, fresh avocado salsa and homemade queso.

Spice it up!

This dish would be great with a hit of spice. Add a fresh chilli, some pickled jalapeños, dried chilli flakes or your favourite hot sauce for an extra kick.



30 minutes



2 servings



Plant-Based

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	20g	34g	44g

FROM YOUR BOX

CASHEW QUESO MIX	1 packet
MEXICAN SPICE MIX	1 packet
SPRING ONIONS	1 bunch
TOMATO PASTE	1 sachet
YELLOW CAPSICUM	1
CORN COB	1
TINNED KIDNEY BEANS	400g
AVOCADO	1
TOMATO	1
TORTILLA STRIPS	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar

KEY UTENSILS

large frypan, kettle, stick mixer (or small blender)

NOTES

Soak cashew queso mix in hot water to help the cashews soften.

If you like a bit of heat, add a few teaspoons of hot sauce to your queso mix.

Cashew queso mix: raw cashews, nutritional yeast.

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



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1. SOAK THE QUESO MIX

Boil the kettle.

In a bowl, soak the **cashew queso mix** with **1 tsp of the Mexican spice mix** and **1/3 cup hot water** (see notes). Leave to soak.



4. PREPARE THE FRESH SALSA

Dice **avocado** and **tomato**. Add to a bowl along with reserved **spring onion green tops**. Toss with **1 tbsp vinegar, salt and pepper**.



2. SAUTÉ THE AROMATICS

Heat a large frypan over medium-high heat with **oil**. Thinly slice **spring onion** (reserve green tops). Add to pan along with **tomato paste** and **remaining Mexican spice mix**. Cook, stirring, for 1 minute.



5. BLEND THE QUESO MIX

Using a stick mixer, blend **queso mix** (including liquid) to a smooth consistency. Season with **salt and pepper**.



3. COOK THE NACHO FILLING

Dice **capsicum** and remove **corn kernels** from **cob**. Add to pan as you go along with **kidney beans** (including liquid). Cook, stirring, for 5-6 minutes or until **vegetables** are tender. Season with **salt and pepper**.



6. FINISH AND SERVE

Make a platter on the table of **tortilla strips**, topped with **nacho filling**. Drizzle over **queso** and add fresh **salsa**.

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**

