



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



4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	18g/17g	45g/26g	89g/86g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
RED ONION	1	1
RED CAPSICUM	1	2
TINNED BLACK BEANS	2 x 400g	2 x 400g
MEXICAN SPICE MIX	1 packet	1 packet
LIME	1	2
VEGAN MAYONNAISE	2 sachets	2 sachets
CORN COBS	2	3
AVOCADOS	2	3
CORIANDER	1 packet	1 packet
ROCKET LEAVES	120g	120g

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

oven tray, large frypan

NOTES

Use spice mix to taste for a milder heat level.

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



Scan the QR code to
submit a Google review!



1. ROAST THE VEGETABLES

Set oven to 220°C.

Chop **sweet potatoes**, wedge **red onion**, slice **capsicum** and rinse **beans**. Toss on a lined tray with **oil**, **salt**, **pepper**, and **all but 2 tsp spice mix** (see notes). Roast 20 minutes until tender.



4. PREPARE FRESH ELEMENTS

Slice **avocados** and wedge remaining **1 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 and set aside in 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 large frypan over medium-high heat with **oil**. Remove **corn kernels** from **cobs**. Cook in frypan over medium-high heat for 4-5 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**

