




### Product Spotlight: Jalapeño


Cut the jalapeño in half lengthways and scrape out the seeds with a spoon if you prefer less heat!



## Loaded Mexican Nacho Wedges

Spiced sweet potato wedges loaded with a delicious black bean and corn salsa, finished with fresh avocado, jalapeño and coriander.

 30 minutes

 4 servings

 Plant-Based

## Make guacamole!

*You can mash the avocado with lime to make guacamole for this dish!*

Per serve: **PROTEIN** 12g **TOTAL FAT** 26g **CARBOHYDRATES** 89g

## FROM YOUR BOX

|                           |          |
|---------------------------|----------|
| SWEET POTATOES            | 1.2kg    |
| RED ONION                 | 1        |
| CORN COBS                 | 2        |
| TINNED BLACK BEANS        | 400g     |
| SALSA                     | 1 jar    |
| SKORDALIA/COCONUT YOGHURT | 1 tub    |
| LIME                      | 1        |
| AVOCADO                   | 1        |
| JALAPENO                  | 1        |
| CORIANDER                 | 1 packet |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin

## KEY UTENSILS

oven tray, frypan

## NOTES

You can use ground coriander instead of ground cumin if preferred.

Any remaining skordalia/coconut yoghurt can be used as a marinade or dip!



### 1. ROAST THE SWEET POTATO

Set oven to 250°C.

Cut sweet potatoes into wedges and toss on a lined oven tray with **2 tsp smoked paprika, oil, salt and pepper**. Roast for 20-25 minutes until cooked through.



### 2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **oil**. Dice onion (set 1/4 cup aside for garnish) and remove corn from cobs. Add to pan along with **1 tbsp cumin** (see notes). Cook for 3-4 minutes until softened.



### 3. SIMMER THE BEANS

Drain and add black beans to pan along with 1/2 jar salsa. Cook for 5 minutes. Season with **salt and pepper** to taste.



### 4. MAKE THE SAUCE

Combine 1/2 cup skordalia/coconut yoghurt with lime zest (see notes).



### 5. PREPARE THE TOPPINGS

Slice avocado and jalapeño. Roughly chop coriander and wedge lime.



### 6. FINISH AND SERVE

Remove tray of sweet potatoes from oven, cover with black bean topping. Dollop with sauce and remaining salsa. Scatter fresh toppings on top and serve with lime wedges.



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