

DINNERLY



Mexican Beef with Sweet Potato Wedges



20-30 minutes



2 Servings

Go South of the Border in uno, dos, tres. Sautee garlic, ginger and a blend of Mexican spices, simmer with beef mince and tomato, and serve with sweet potato wedges that cheekily bake in the oven at the same time.

WHAT WE SEND

- 20g coriander
- premium beef mince
- 390g pack diced Italian tomatoes
- 1 onion
- 5g Mexican spice
- 350g sweet potatoes

WHAT YOU NEED

- garlic clove
- olive oil
- sea salt and pepper

TOOLS

- baking paper
- medium saucepan
- oven tray

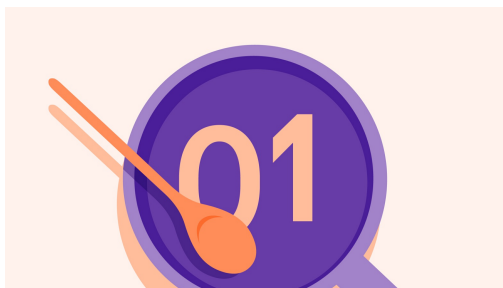
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

May contain traces of allergenic ingredients.

NUTRITION PER SERVING

Energy 630kcal, Fat 34.5g, Carbs 36.2g, Proteins 39.8g



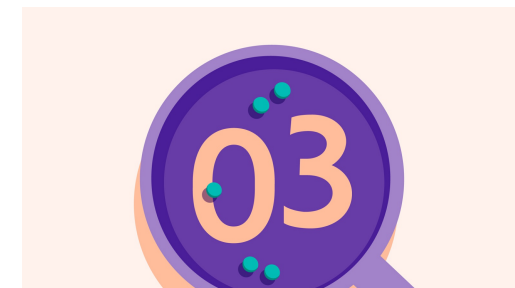
1. Make sweet potato wedges

Preheat the oven to 220C. Line an oven tray with baking paper. Peel the **sweet potato**, cut in half crosswise then slice into 1cm-wide wedges. Put onto the tray, drizzle over **1 tbs olive oil** and season with **salt and pepper**. Toss to coat then bake for 15-20 mins until golden and tender, tossing halfway through cooking.



2. Prep ingredients

Meanwhile, thinly slice the **onion** and **1 garlic clove**. Pick the **coriander** leaves and reserve for serving. Finely chop the stems.



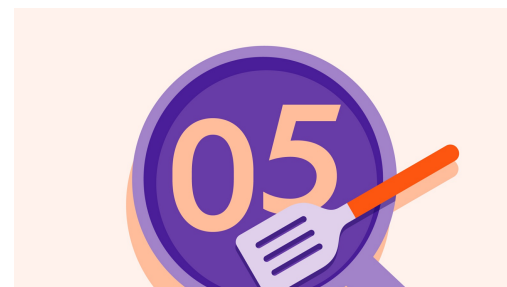
3. Start cooking

Heat **1 tbs olive oil** in a medium saucepan, over medium-high heat and cook the **garlic** and **onion** for 2-3 mins until softened. Add **2 tsp Mexican seasoning** (or to taste) and stir for 20 seconds or until fragrant. Add the **coriander stems** and **beef mince** and cook for 3-4 mins until browned, breaking up any lumps with a wooden spoon.



4. Add tomatoes

Add the **tomatoes**, bring to the boil, then reduce the heat to low and simmer for 10-15 mins until thickened. Season to taste with **salt and pepper**.







5. Serve up

Divide the **sweet potato wedges** and **Mexican beef** among plates and scatter over the **coriander leaves** to serve.



6. Make it yours

For added creaminess, serve with a dollop of Greek yoghurt or sour cream.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 Packed in Australia
from at least 35%
Australian ingredients