



Potato and Avocado Tacos

with Lime Aioli



30-40min



2 Portions

Taking inspiration from Mexican tacos de papa, these hearty and flavoursome soft tacos are stuffed with golden seasoned potato and topped with creamy avo, tomato, cucumber and red beans. Drizzle with lime aioli, ditch the cutlery and dig in. Olé!

What we send

- potato
- flour wraps ^{1,6}
- Mexican spice blend ¹⁷
- Lebanese cucumber
- lime
- aioli mayonnaise ³
- tomato
- coriander
- kidney beans
- 1 avocado

What you'll require

- extra virgin olive oil
- olive oil
- sea salt and pepper

Utensils

- fine grater
- large frypan
- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 995kcal, Fat 58.7g, Carbs 83.9g, Proteins 22.4g



1. Boil potatoes

Peel and cut the **potato** into 2cm chunks. Put in a medium saucepan, cover with cold salted water and bring to the boil. Cook for 6 mins or until just tender. Drain well.



4. Cook potatoes

Heat **1½ tbs olive oil** in a large frypan over high heat. Cook the **potato**, stirring occasionally, for 5 mins or until golden and slightly crisp. Scatter over the **Mexican spice blend** and cook, stirring, for a further 1 min or until fragrant and well coated.



2. Prepare vegetables

Meanwhile, finely chop the **cucumber** and **tomato**. Rinse and drain the **beans**. Finely chop the **coriander**, including the stems. Finely chop the **avocado** flesh.



5. Make salsa

Meanwhile, put the **cucumber**, **tomato**, **beans**, **avocado**, **lime juice** and **2 tsp extra virgin olive oil** in a bowl, season with **salt and pepper** and gently toss to combine.



3. Make lime aioli

Finely grate the **lime zest**, then juice. Combine the **lime zest** and **aioli** in a small bowl.



6. Heat wraps

Heat a large frypan over medium-high heat. Cook the **wraps**, one at a time, for 30 secs each side or until heated through. Divide the **potato**, **salsa** and **lime aioli** among **wraps**. Scatter with the **coriander** to serve.