



Potato and Avocado Tacos

with Lime Aioli



30-40min



4 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
- 2 avocados

What you'll require

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

Utensils

- baking paper
- fine grater
- foil
- large frypan
- large 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.

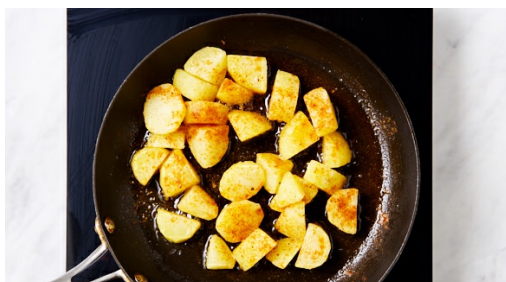
Nutrition per serving

Energy 1010kcal, Fat 59.5g, Carbs 89.2g, Proteins 20.7g



1. Boil potatoes

Heat the oven to 220C (see cooking tip). Peel and cut the **potatoes** into 2cm chunks. Put in a large 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 **60ml (¼ cup) tbs olive oil** in a large frypan over high heat. Cook the **potato**, in batches if necessary, 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 **cucumbers** and **tomatoes**. 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 **1 tbs extra virgin olive oil** in a bowl, season with **salt and pepper** and gently toss to combine.



3. Make lime aioli

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



6. Heat wraps

Enclose the **wraps** in baking paper, then foil. Put in the oven for 8 mins to soften and warm through. Divide the **potato, salsa** and **lime aioli** among **wraps**. Scatter with the **coriander** to serve.