

Webfid00187hero mexicanpotatoes 295

Mexican Stuffed Potatoes

with Yoghurt and Corn Salsa



20-30min



4 Portions

Nothing beats a baked potato filled with goodness and we've got the proof right here! Comforting, satisfying and downright delicious, this fantastic meal is ready in the time it takes to bake the sweet potatoes - then just top with the tasty Mexican-inspired fillings and serve.

What we send

- garlic
- sweet potato
- chipotle sauce ⁶
- red onion
- Greek-style yoghurt ⁷
- coriander
- lime
- avocado
- corn cob
- smoked cheddar ⁷
- chopped tomatoes
- black beans

What you'll require

- olive oil
- salt and pepper

Utensils

- baking paper
- large saucepan
- oven tray

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

Cooking tip

If the kids don't like coriander, reserve a portion of the salsa for them before adding the coriander to the adults' portion.

Allergens

Soy (6), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 760.0kcal, Fat 32.4g, Proteins 19.2g, Carbs 88.0g



1. Roast potatoes

Preheat oven to 240C. Line an oven tray with baking paper. Scrub the **potatoes** well. Cut in half and place on the tray, cut-side up. Drizzle with 1 tbs **oil** and roast for 20 mins.



4. Make salsa

Meanwhile, finely grate the **cheddar**. Cut kernels from **corn**. Cut **avocado** into 1cm pieces. Juice the **lime**. Pick **coriander leaves**. Coarsely chop leaves and finely chop stems, saving a few leaves for garnish. Combine corn, avocado, **lime juice**, chopped coriander and 2 tbs oil in a small bowl and season with salt (see cooking tip).



2. Cook onion and garlic

Meanwhile, finely chop the **onion** and **garlic**. Heat 1 tbs **oil** in a large saucepan over medium heat. Cook the onion and garlic, stirring, for 4 mins or until the onion softens.



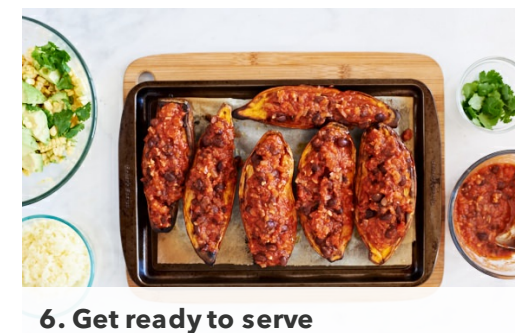
5. Prepare potatoes

Cut a criss cross pattern, about 3cm deep, in each **sweet potato** half. Press on the sides of the potatoes until the cross opens and forms a cavity.



3. Make bean mix

Drain and rinse the **beans**. Add to the **onion mixture** with the **tomatoes** and bring to the boil. Reduce heat and simmer, uncovered, for 10 mins or until slightly thickened. Season with **salt and pepper**.



6. Get ready to serve

Divide **sweet potatoes** amongst plates. Top with the **bean mix**, **cheese**, **salsa** and **yoghurt**. Garnish with reserved **coriander leaves**. Drizzle the parents' potatoes with the **chipotle sauce**.