



# Indian Potato & Beef Dosa-Dillas

with Corn Salsa & Yoghurt

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol



Potato



Garlic



Brown Onion



Sweetcorn



Carrot



Mumbai Spice Blend



Tomato Paste



Beef-Style Stock Powder



Mini Flour Tortillas



Baby Spinach Leaves



Beef Mince



Shredded Cheddar Cheese



Greek-Style Yoghurt



Shredded Cheddar Cheese

Prep in: 25-35 mins  
Ready in: 35-45 mins

We've packaged all the amazing flavours of an Indian-inspired beef and potato dosa into this Mexican-style dish. Teamed with a refreshing salsa and cooling yoghurt, it's a sublime meal everyone will love.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Vinegar (White Wine or Rice Wine)

## Before you start

Remember to wash your hands for 20 seconds.

You'll also need to give your veggies a wash.

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
brown onion	½	1
sweetcorn	1 tin (125g)	1 tin (300g)
carrot	1	2
beef mince	1 small packet	1 medium packet
Mumbai spice blend	1 sachet	1 sachet
tomato paste	1 packet	1 packet
<b>water*</b>	¼ cup	½ cup
<b>butter*</b>	20g	40g
beef-style stock powder	1 medium sachet	1 large sachet
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
baby spinach leaves	1 small bag	1 medium bag
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet
shredded Cheddar cheese**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4019kJ (961Cal)	515kJ (123Cal)
Protein (g)	51.2g	6.6g
Fat, total (g)	43.5g	5.6g
- saturated (g)	19.2g	2.5g
Carbohydrate (g)	85.6g	11g
- sugars (g)	25.8g	3.3g
Sodium (mg)	1766mg	226mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4363kJ (1043Cal)	545kJ (130Cal)
Protein (g)	56g	7g
Fat, total (g)	50.6g	6.3g
- saturated (g)	23.5g	2.9g
Carbohydrate (g)	85.6g	10.7g
- sugars (g)	25.8g	3.2g
Sodium (mg)	1910mg	239mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Roast the potato

- Preheat the oven to **220°C/200°C fan-forced**. Cut **potato** into 1cm chunks.
- Place on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, then roast until just tender, **10-15 minutes**.
- While potato is roasting, finely chop **garlic** and **brown onion** (see ingredients). Drain **sweetcorn**. Grate **carrot**.

**TIP:** If your oven tray is crowded, divide potatoes between two trays.



## Bake the dosa-dillas

- Brush or spray the **tortillas** with a drizzle of **olive oil**. Bake quesadillas until golden, **10-12 minutes**. Spoon any overflowing **filling** and **cheese** back into the **dosa-dillas**.

**TIP:** You can place a sheet of baking paper and a second oven tray on top of the **dosa-dillas** if they unfold during cooking.



## Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add **beef mince**, **onion** and **carrot** and cook, breaking up mince with a spoon, until softened, **4-5 minutes**.
- Add **Mumbai spice blend**, **tomato paste** and **garlic** and cook until fragrant, **1 minute**. Add the **water**, the **butter** and **beef-style stock powder**, stir to combine and simmer until slightly thickened, **1-2 minutes**.
- Add roasted **potato** and stir to combine. Season to taste.



## Make the salsa

- While the quesadillas are baking, roughly chop **baby spinach leaves**.
- Wipe out the frying pan and return to high heat. Add **corn kernels** and cook until lightly browned, **4-5 minutes**.
- In a medium bowl, combine **spinach**, **corn**, **vinegar** and a drizzle of **olive oil**. Toss to coat and season to taste.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.

**Little cooks:** Take the lead by tossing the salsa!



## Assemble the dosa-dillas

- Arrange **mini flour tortillas** over the lined oven tray. Divide the **filling** evenly between **tortillas**, spooning it onto one half of each **tortilla**, and top with **shredded Cheddar cheese**.
- Fold the empty half of each **tortilla** over to enclose the filling and press down gently with a spatula.

**TIP:** If the **dosa-dillas** don't fit in a single layer, spread across two trays.

**Custom Recipe:** If you've doubled your cheese, top quesadillas with extra shredded Cheddar cheese.



## Serve up

- Divide the Indian potato and beef **dosa-dillas** between plates.
- Serve with the corn salsa and **Greek-style yoghurt**. Enjoy!

## Rate your recipe

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