

## INGREDIENTS

1 pack Garden Gourmet Sensational Filet Pieces Mexican Seasoning

1 tin kidney beans (250 g)

1 sweet potato (150 g)

2 large cooked red beets (200 g)

1 red onion

1 lime

100 g baby spinach

4 to 6 small tortillas (corditas)

2 avocados for guacamole (for guacamole)

1 tbsp Mexican herbs (Thyme, chili, rosemary, garlic powder)

olive oil for frying

2 tsp creme fraiche (for guacamole)

1 small tomato (for guacamole)

1 clove garlic (for guacamole)

Some leaves of coriander

1 jalapeno (optional)

Some pickled onions (optional)

 2 SERVINGS

 25 MIN

 INTERMEDIATE

Try this crunchy and tasty tostadas with beets and sweet potato, topped with the Garden Garden Gourmet Sensational Filet Pieces Mexican Seasoning!

## PREPARATION

### 1. Pre-heat oven and prepare veggies

Preheat the oven to 200 °C. Peel and cut the sweet potato in cubes. Drain the beans and cut the beets into cubes as well. Cut the red onion into rings and drizzle with lime juice from half a lime.

### 2. Fry sweet potato, beet, and kidney beans

Fry the sweet potato in some oil for about 10 minutes while stirring. Rinse the beet pieces and fry them briefly with the sweet potato. Fry the kidney beans and sprinkle everything with Mexican spices while baking.

### 3. Fry filet pieces and heat tortillas

Fry the filet pieces in another frying pan according to the instructions on the package. Heat the tortillas in the oven.

### 4. Make guacamole (optional)

Mash 2 ripe avocados and mix with a generous tbsp of crème fraîche, 1 finely chopped tomato (pulp without seeds), 1 finely chopped garlic clove and season with salt, pepper, generous lime juice and coarsely chopped fresh coriander.

### 5. Build your tostadas and enjoy!

Spread some guacamole on top and top with some spinach. Divide the baked sweet potato with beet on top and the marinated pieces. Garnish with jalapeno pepper, pickled red onion and cilantro (optional).

## CULINARY TIP

### How to make the Guacamole?

In order to make guacamole, mash 2 ripe avocados and mix with a generous tbsp of crème fraîche, 1 finely chopped tomato (pulp without seeds), 1 finely chopped garlic clove and season with salt, pepper, generous lime juice and coarsely chopped fresh coriander.

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