SHOPPING LIST

Firecracker Night

5 dishes

Crispy Halloumi Bites with Sweet Chilli Dip

Serves 4

For the bites

- [ ] 250 g halloumi, cut in 2 cm cubes
- [ ] 3 tbsp plain flour
- [ ] 1 egg, beaten
- [ ] 60 g panko breadcrumbs
- [ ] 1/2 tsp smoked paprika
- [ ] Oil for shallow frying

For the dip

- [ ] 4 tbsp sweet chilli sauce
- [ ] 1 tbsp lime juice
- [ ] 2 tbsp Greek yoghurt
- [ ] A small handful of coriander, chopped

Sweet Potato and Black Bean Enchiladas

Serves 4

For the filling

- [ ] 2 large sweet potatoes, peeled and cut in small cubes
- [ ] 2 tbsp olive oil
- [ ] 1 tsp ground cumin
- [ ] 1 tsp smoked paprika
- [ ] 400 g can black beans, drained
- [ ] 1 red pepper, diced
- [ ] 150 g grated cheddar or Monterey Jack

For the sauce

- [ ] 1 tbsp olive oil
- [ ] 1 onion, finely chopped
- [ ] 2 garlic cloves
- [ ] 2 tbsp chipotle paste or 1 tbsp chilli powder
- [ ] 400 g can chopped tomatoes
- [ ] 200 ml vegetable stock

To assemble

- [ ] 8 soft flour tortillas
- [ ] A handful of coriander
- [ ] Soured cream or yoghurt to serve

Sweet Potato Bendy Fries with Lime Mayo

Serves 4

For the fries

- [ ] 2 large sweet potatoes (about 700 g)
- [ ] 1 tbsp cornflour
- [ ] 2 tbsp oil
- [ ] 1 tsp paprika
- [ ] 1/2 tsp salt

For the lime mayo

- [ ] 4 tbsp mayonnaise
- [ ] Zest of 1 lime
- [ ] 1 tbsp lime juice
- [ ] 1 tbsp chopped coriander

Cinnamon Churros with Chilli Chocolate Sauce

Serves 4 (about 16 churros)

For the churros

- [ ] 250 ml water
- [ ] 2 tbsp sugar
- [ ] 2 tbsp neutral oil
- [ ] 1/4 tsp salt

- [ ] 150 g plain flour
- [ ] Oil for frying

For the coating

- [ ] 100 g sugar
- [ ] 2 tsp ground cinnamon

For the chilli chocolate sauce

- [ ] 150 g dairy-free dark chocolate, chopped
- [ ] 150 ml coconut milk
- [ ] 1/4 tsp chilli powder
- [ ] A pinch of salt

Classic Mojito

Serves 1 glass

- [ ] 50 ml white rum
- [ ] 1 lime, cut in 6 wedges
- [ ] 10 fresh mint leaves
- [ ] 2 tsp sugar
- [ ] 60 ml soda water
- [ ] Crushed ice
- [ ] A sprig of mint, to serve

Tick off what you already have at home.