

## Mexican Bento Box

1/2 avocado

2 teaspoons lime juice

3 grape tomatoes, quartered

125g can red kidney beans, drained, rinsed

2 tablespoons tasty cheese, grated

Lime wedges, to serve



### Mexican Meatballs

200g turkey or chicken mince

2 tablespoons mild salsa

2 teaspoons fresh coriander leaves, chopped

1/4 cup packaged dried breadcrumbs

2 teaspoons salt-reduced taco seasoning

Olive oil spray

### Corn chips

2 enchilada tortillas, each cut into 8 wedges

Olive oil spray

1 teaspoon salt-reduced taco seasoning

Make Mexican meatballs: Preheat oven to 200C/180C fan-forced. Line a baking tray with baking paper. Combine mince, salsa, seasoning, coriander and breadcrumbs in a bowl. Using 2 teaspoons of mixture at a time, roll into 24 balls.

Place on prepared tray. Spray with oil. Bake for 10 to 12 minutes or until meatballs are cooked through.

Make Corn chips: Line a baking tray with baking paper. Place tortillas on tray. Spray with oil. Sprinkle with seasoning. Bake for 4 to 5 minutes or until golden. Cool on tray.

Mash avocado and lime juice in a bowl. Combine tomato, beans and cheese in a small bowl. Pack avocado mixture, tomato mixture, 6 meatballs, corn chips and lime into each of 2 lunchboxes.