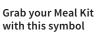


Tex-Mex Cheesy Beef & Veggie Nachos

with Sour Cream

TAKEAWAY FAVES

BESTSELLER













Sweetcorn



Mini Flour



Tortillas

Tex-Mex Spice Blend







Beef Mince Tomato Paste





Beef-Style Stock

Baby Spinach

Sour Cream



Shredded Cheddar Cheese



Pantry items Olive Oil

Prep in: 30-40 mins Ready in: 35-45 mins What do you call cheese that isn't yours? It's nacho cheese! Luckily for you, we don't just have cheesy words, we also have cheesy nachos (and they're all yours). The saucy topping includes our Tex-Mex spice blend for subtle heat and delicious flavour, and we've added sour cream for a refreshing balance. The combination in this tasty meal is no joke!

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper · Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	1/2	1
garlic	2 cloves	4 cloves
sweetcorn	½ tin	1 tin
carrot	1	2
mini flour tortillas	6	12
Tex-Mex spice blend	1 sachet	1 sachet
beef mince	1 small packet	2 small packets OR 1 large packet
tomato paste	1 packet	2 packets
water*	⅓ cup	⅔ cup
beef-style stock powder	1 small sachet	1 medium sachet
baby spinach leaves	1 small bag	1 medium bag
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
sour cream	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3548kJ (848Cal)	702kJ (168Cal)
Protein (g)	47.3g	9.4g
Fat, total (g)	43g	8.5g
- saturated (g)	23.2g	4.6g
Carbohydrate (g)	60.7g	12g
- sugars (g)	16.7g	3.3g
Sodium (mg)	1878mg	372mg
Custom Recipe		

Avg Qty Per 100g Energy (kJ) 4133kJ (988Cal) 744kJ (178Cal) Protein (g) 9.9g 55.2g Fat, total (g) 55.1g 9.9g - saturated (g) 27.7g 5g Carbohydrate (g) 60.8g 10.9g 16.8g - sugars (g) 3g Sodium (mg) 2277mg 410mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.co.nz/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

2023 | CW40



Get prepped

- Preheat oven to 200°C/180°C fan-forced.
- Finely chop onion (see ingredients) and garlic.
 Drain the sweetcorn (see ingredients). Grate the carrot.



Bake the nacho chips

- Slice each mini flour tortilla into 6 wedges.
 Arrange tortilla wedges over two lined oven trays. Drizzle (or spray) with olive oil and season with salt and pepper.
- Bake until golden and crispy, 8-10 minutes.

TIP: Keep an eye on them. You want them crisp, but not burnt!



Cook the beef & veggies

- While the nacho chips are baking, heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook onion, stirring, until softened, 3-4 minutes.
- Add carrot and sweetcorn and cook until softened. 4-5 minutes.
- Add garlic and Tex-Mex spice blend and cook until fragrant, 1 minute.
- Add beef mince and cook, breaking up with a spoon, until browned, 4-5 minutes.

Custom Recipe: If you've added bacon to your meal, add bacon to the pan with veggies when they have 2 minutes cook time remaining.



Make it saucy

- Add tomato paste, the water and beef-style stock powder to the beef and stir to combine.
 Bring to the boil, then reduce heat to low and simmer until slightly thickened, 2-3 minutes.
- Stir through baby spinach leaves until wilted,
 1 minute. Season with pepper.

TIP: Don't simmer it for too long, you want it to be nice and saucy! Add a dash more water to loosen the mixture if needed



Add the cheese

 Sprinkle shredded Cheddar cheese over beef mixture, then cover with a lid (or foil) and cook until cheese has melted, 2-3 minutes.



Serve up

- Divide nacho chips between plates and top with cheesy beef mixture.
- Dollop with **sour cream** to serve. Enjoy!

TIP: Serve the nacho chips on the side if you prefer!



Did we make your tastebuds happy?
Let our culinary team know: hellofresh.co.nz/rate