



# Tex-Mex Cheesy Beef & Veggie Nachos

with Sour Cream

TAKEAWAY FAVES

BESTSELLER

Grab your Meal Kit with this symbol



Onion



Garlic



Sweetcorn



Carrot



Mini Flour Tortillas



Tex-Mex Spice Blend



Beef Mince



Tomato Paste



Beef-Style Stock Powder



Baby Spinach Leaves



Shredded Cheddar Cheese



Sour Cream



Diced Bacon

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!

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

### Pantry items

Olive Oil

## 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
<b>olive oil*</b>	refer to method	refer to method
onion	½	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
<b>water*</b>	½ cup	¾ 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 Serving	Per 100g
Energy (kJ)	4133kJ (988Cal)	744kJ (178Cal)
Protein (g)	55.2g	9.9g
Fat, total (g)	55.1g	9.9g
- saturated (g)	27.7g	5g
Carbohydrate (g)	60.8g	10.9g
- sugars (g)	16.8g	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](https://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**.



## 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.



## 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!



## 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**.



## 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.



## 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!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)