

# Cheesy Tex-Mex Beef & Pork Nachos

with Tomato-Spinach Salsa & Yoghurt

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Onion



Tomato



Baby Spinach Leaves



Carrot



Mini Flour Tortillas



Beef & Pork Mince



Tex-Mex Spice Blend



Tomato Paste



Beef-Style Stock Powder



Shredded Cheddar Cheese



Greek-Style Yoghurt



Diced Chicken

Prep in: 20-30 mins  
Ready in: 20-30 mins

Eat Me Early\*  
\*Custom Recipe only

Feeling the need for muchos nachos? Make everyone in the house happy tonight with these easy homemade tortilla chips, cheesy Tex-Mex beef and pork mince, salsa and sour cream.

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

### Pantry items

Olive Oil, Butter, White Wine Vinegar



## 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

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	2 cloves	4 cloves
onion	½	1
tomato	1	2
baby spinach leaves	1 small bag	1 medium bag
carrot	1	2
mini flour tortillas	6	12
beef & pork mince	1 packet	1 packet
Tex-Mex spice blend	1 medium sachet	1 medium sachet
tomato paste	1 packet	2 packets
beef-style stock powder	1 medium sachet	1 large sachet
<b>water*</b>	¼ cup	½ cup
<b>butter*</b>	20g	40g
<b>white wine vinegar*</b>	drizzle	drizzle
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
Greek-style yoghurt	1 medium packet	1 large packet
diced chicken**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3620kJ (865Cal)	693kJ (166Cal)
Protein (g)	44.7g	8.6g
Fat, total (g)	49.5g	9.5g
- saturated (g)	23.3g	4.5g
Carbohydrate (g)	60.9g	11.7g
- sugars (g)	15.4g	2.9g
Sodium (mg)	1754mg	336mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3114kJ (744Cal)	569kJ (136Cal)
Protein (g)	51.4g	9.4g
Fat, total (g)	32.8g	6g
- saturated (g)	16.5g	3g
Carbohydrate (g)	60.9g	11.1g
- sugars (g)	15.4g	2.8g
Sodium (mg)	1758mg	321mg

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

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## Get prepped

- Preheat oven to **200°C/180°C fan-forced**.
- Finely chop **garlic** and **onion** (see ingredients). Roughly chop **tomato** and **baby spinach leaves**. Grate the **carrot**.
- Slice **mini flour tortillas** into quarters.

**Little cooks:** Don your goggles and have a go at peeling off the onion's outer layer!



## Cook the topping

- While tortillas are baking, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **beef & pork mince**, **carrot** and **onion**, breaking up mince with a spoon, until just browned, **4-5 minutes**.
- Reduce heat to medium-high, then add **garlic**, **Tex-Mex spice blend** and **tomato paste** and cook until fragrant, **1 minute**.
- Add **beef-style stock powder**, the **water** and the **butter** and cook until slightly reduced, **1-2 minutes**. Season to taste.

**Custom Recipe:** If you swapped to diced chicken, heat the pan as above. When oil is hot, cook chicken with carrot and onion, tossing occasionally, until browned and cooked through, 5-6 minutes. Continue with step.



## Bake the tortilla wedges

- Divide **tortilla** wedges between two lined oven trays (don't worry if they overlap). Drizzle with **olive oil** and season with **salt**. Toss to coat, spread out evenly, then bake until lightly golden and crispy, **8-10 minutes**.

**Little cooks:** Kids can help lay the tortilla wedges on the lined oven trays.



## Serve up

- Meanwhile, combine tomato, baby spinach and a drizzle of **white wine vinegar** and olive oil in a large bowl. Season to taste.
- Divide Tex-Mex beef and pork and tomato-spinach salsa between plates. Sprinkle over **shredded Cheddar cheese**.
- Dollop with **Greek-style yoghurt**. Serve with tortilla wedges Enjoy!

**Little cooks:** Kids can add the finishing touch by sprinkling the cheese on top.

## Rate your recipe

Did we make your tastebuds happy?

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