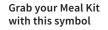


Cheesy Tex-Mex Beef & Pork Nachos with Tomato-Spinach Salsa & Yoghurt

KID FRIENDLY













Tomato

Baby Spinach Leaves





Mini Flour

Tortillas

Carrot





Beef & Pork





Tomato Paste



Spice Blend

Beef-Style Stock Powder

Yoghurt



Shredded Cheddar Cheese







Pantry items Olive Oil, Butter, White Wine Vinegar

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



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.



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

Ingradients

ingi edients				
	2 People	4 People		
olive oil*	refer to method	refer to method		
garlic	2 cloves	4 cloves		
onion	1/2	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		
water*	1/4 cup	½ cup		
butter*	20g	40g		
white wine vinegar*	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 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





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.

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