



Quick Cheesy Mexican-Style Beef Nachos

with Tortilla Chips & Mayonnaise

KID FRIENDLY

Grab your Meal Kit with this symbol



Tomato



Cucumber



Onion



Carrot



Mini Flour Tortillas



Beef Mince



Mexican Fiesta Spice Blend



Tomato Paste



Smoked Cheddar Cheese



Mayonnaise



Diced Bacon

Prep in: 25-35 mins
Ready in: 25-35 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 Mexican Fiesta for delicious heat and flavour, and we've added tomato and mayo for a refreshing balance. The combination on 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, 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

Oven tray lined with baking paper · Large frying pan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
cucumber	1 (medium)	1 (large)
onion	½	1
carrot	1	2
mini flour tortillas	6	12
beef mince	1 small packet	2 small packets OR 1 large packet
Mexican Fiesta spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
water*	½ cup	¾ cup
smoked Cheddar cheese	½ packet	1 packet
white wine vinegar*	drizzle	drizzle
mayonnaise	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)	3011kJ (720Cal)	588kJ (141Cal)
Protein (g)	38.9g	7.6g
Fat, total (g)	35.6g	7g
- saturated (g)	13.4g	2.6g
Carbohydrate (g)	54.3g	10.6g
- sugars (g)	11.2g	2.2g
Sodium (mg)	1447mg	283mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3596kJ (859Cal)	640kJ (153Cal)
Protein (g)	46.8g	8.3g
Fat, total (g)	47.7g	8.5g
- saturated (g)	17.8g	3.2g
Carbohydrate (g)	54.4g	9.7g
- sugars (g)	11.2g	2g
Sodium (mg)	1846mg	329mg

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

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1



Get prepped

- Preheat oven to **200°C/180°C fan-forced**.
- Finely chop **tomato** and **cucumber**. Thinly slice **onion** (see ingredients). Grate **carrot**. Slice **mini flour tortillas** into wedges.
- Arrange **tortilla wedges** over a lined oven tray. Drizzle with **olive oil**, then season with **salt** and **pepper**. Bake for **6-8 minutes** or until golden and crispy.

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

3



Finish the beef mince

- Add **tomato paste** and the **water** to the **beef** and stir to combine. Bring to the boil, then reduce heat to low and simmer until slightly thickened, **1-2 minutes**.
- Sprinkle **smoked Cheddar cheese** (see ingredients) over the **beef mixture**, cover with a lid (or foil) and cook until cheese has melted, **2-3 minutes**.
- Meanwhile, combine tomato, cucumber and a drizzle of **white wine vinegar** and olive oil in a large bowl. Season to taste.

TIP: Don't cook it for too long, you want the nachos to be nice and saucy!

2



Cook the beef mince

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **onion** until tender, **4-5 minutes**.
- Add **beef mince** and cook, breaking up with a spoon, until browned, **3-4 minutes**.
- **SPICY!** The spice blend is hot, use less if you're sensitive to heat. Add **carrot** and **Mexican Fiesta spice blend** and cook until softened, **2-3 minutes**.

Custom Recipe: If you've added diced bacon, cook with beef mince. Continue as above.

4



Serve up

- Divide tortilla chips between plates and top with cheesy beef mixture.
- Serve with **mayonnaise**, tomato and cucumber. Enjoy!

Rate your recipe

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