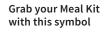
Quick Mexican-Style Beef Nachos with Homemade Tortilla Chips & Cucumber Salsa

KID FRIENDLY













Carrot





Mini Flour Tortillas

Beef Mince





Mexican Fiesta Spice Blend

Tomato Paste







Shredded Cheddar Cheese

Mayonnaise





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!

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 \cdot 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	1/2	1
carrot	1	2
mini flour tortillas	6	12
beef mince	1 medium packet	2 medium packets OR 1 large packet
Mexican Fiesta spice blend 🥖	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	⅓ cup	⅔ cup
shredded Cheddar cheese	½ medium packet	1 medium packet
white wine vinegar*	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet
diced bacon**	1 medium packet	2 medium packets OR 1 large packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3369kJ (805Cal)	634kJ (152Cal)
Protein (g)	43.6g	8.2g
Fat, total (g)	43.1g	8.1g
- saturated (g)	17.9g	3.4g
Carbohydrate (g)	54.3g	10.2g
- sugars (g)	11.2g	2.1g
Sodium (mg)	1585mg	298mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3954kJ (945Cal)	680kJ (163Cal)
Protein (g)	51.5g	8.9g
Fat, total (g)	55.2g	9.5g
- saturated (g)	22.3g	3.8g
Carbohydrate (g)	54.4g	9.4g
- sugars (g)	11.2g	1.9g
Sodium (mg)	1984mg	341mg

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 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!



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

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



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 along with beef mince. Continue with recipe.



Serve up

- Meanwhile, combine tomato, cucumber and a drizzle of **white wine vinegar** and olive oil in a large bowl. Season to taste.
- Divide tortilla chips between plates and top with cheesy beef mixture.
- Serve with mayonnaise, tomato and cucumber. Enjoy!

