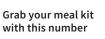


Tex-Mex Cheesy Beef & Veggie Nachos with Homemade Chips & Sour Cream

TAKEAWAY FAVES

HELLOHERO

















Carrot

Sweetcorn





Mini Flour

Tex-Mex Spice Blend





Tomato Paste





Chicken-Style

Baby Leaves







Shredded Cheddar Cheese

Sour Cream





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!

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 \cdot Large frying pan with a lid

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
onion	1/2	1	
garlic	2 cloves	4 cloves	
carrot	1	2	
sweetcorn	½ large tin	1 large tin	
mini flour tortillas	6	12	
Tex-Mex spice blend	1 medium sachet	1 large sachet	
beef mince	1 medium packet	2 medium packets OR 1 large packet	
tomato paste	1 packet	2 packets	
water*	⅓ cup	⅔ cup	
chicken-style stock powder	1 medium sachet	1 large sachet	
baby leaves	1 small packet	1 medium packet	
shredded Cheddar cheese	1 medium packet	1 large packet	
sour cream	1 packet	2 packets	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3450kJ (824Cal)	703kJ (168Cal)
Protein (g)	44.7g	9.1g
Fat, total (g)	39.2g	8g
- saturated (g)	20.8g	4.2g
Carbohydrate (g)	65.1g	13.3g
- sugars (g)	18.2g	3.7g
Sodium (mg)	1720mg	351mg
Dietary Fibre (g)	12.9g	2.6g

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.



Get prepped

- Preheat oven to 200°C/180°C fan-forced.
- Finely chop onion (see ingredients) and garlic.
 Grate carrot.
- Drain sweetcorn (see ingredients).



Bake the nacho chips

- Slice each mini flour tortillas 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!



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 it up with a spoon, until browned, 4-5 minutes.



Make it saucy

- Add tomato paste, the water and chicken-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 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.



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.



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!



