



# Mexican-Style Beef Nachos

with Tortilla Chips & Mayonnaise

KID FRIENDLY

Grab your meal kit with this number

41



Tomato



Cucumber



Onion



Carrot



Mini Flour Tortillas



Beef Mince



Mexican Fiesta Spice Blend



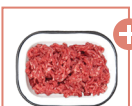
Tomato Paste



Shredded Cheddar Cheese



Mayonnaise



Beef Mince



Pork Mince

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 blend 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 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

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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 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
<b>water*</b>	⅓ cup	⅔ cup
shredded Cheddar cheese	½ medium packet	1 medium packet
<b>white wine vinegar*</b>	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3349kJ (800Cal)	630kJ (150Cal)
Protein (g)	43.7g	8.2g
Fat, total (g)	42.3g	8g
- saturated (g)	17.6g	3.3g
Carbohydrate (g)	55.5g	10.4g
- sugars (g)	12.8g	2.4g
Sodium (mg)	1429mg	269mg
Dietary Fibre (g)	13.4g	2.5g

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

2024 | CW43



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## 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 the tortillas. 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 **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!

2



## Cook the beef mince

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring, until tender, **4-5 minutes**.
- Add **beef mince** and cook, breaking up with a spoon, until browned, **3-4 minutes**. Drain excess **oil** from pan.
- **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**.

4



## 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 Mexican-style beef mixture.
- Top with tomato and cucumber.
- Dollop with **mayonnaise** to serve. Enjoy!

CUSTOM  
OPTIONS



### DOUBLE BEEF MINCE

Follow method above, cooking in batches if necessary.



### SWAP TO PORK MINCE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

