HELLO FRESH

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

HELLOHERO   **TAKEAWAY FAVES**

Onion

Garlic

Sweetcorn

Carrot

Mini Flour Tortillas

Tex-Mex Spice Blend

Beef Mince

Tomato Paste

Chicken-Style Stock Powder

Baby Leaves

Shredded Cheddar Cheese

Sour Cream

Beef Mince +

Diced Bacon +

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 · Large frying pan

Ingredients

	2 People	4 People
*olive oil**	refer to method	refer to method
onion	½	1
garlic	2 cloves	4 cloves
sweetcorn	1 medium tin	2 medium tins
carrot	1	2
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.

1

Get prepped

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

2

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!*

3

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**.

4

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.*

5

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**.

6

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!*

CUSTOM OPTIONS

+ DOUBLE BEEF MINCE
Follow method above.

+ ADD DICED BACON
Cook with beef and veggies, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

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