

Cheesy Mexican Beef Tortilla Tower

with Avocado & Sour Cream

KID'S KITCHEN

Grab your meal kit
with this number

42



Carrot



Beef Mince



Tomato Paste



Tex-Mex
Spice Blend



Vegetable Stock
Powder



Mini Flour
Tortillas



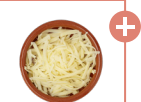
Shredded Cheddar
Cheese



Avocado



Sour Cream



Shredded
Cheddar
Cheese



Diced
Bacon

Prep in: 20-30 mins
Ready in: 40-50 mins

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! Let's work side-by-side to stack up this almighty tortilla tower, layered with a cheesy, beefy filling which acts like the perfect glue to hold it all together. Cut yourself a big slice - you've earned it after all that hard work!

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

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
beef mince	1 medium packet	2 medium packets OR 1 large packet
tomato paste	1 packet	2 packets
Tex-Mex spice blend	1 medium sachet	1 large sachet
vegetable stock powder	1 medium sachet	1 large sachet
water*	½ cup	1 cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
avocado	1 (small)	1 (large)
sour cream	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3904kJ (933Cal)	892kJ (213Cal)
Protein (g)	45.1g	10.3g
Fat, total (g)	56.6g	12.9g
- saturated (g)	23.5g	5.4g
Carbohydrate (g)	54.5g	12.5g
- sugars (g)	13.9g	3.2g
Sodium (mg)	1586mg	363mg
Dietary Fibre (g)	13.1g	3g

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 **220°C/200°C fan-forced**.
- Grate **carrot**.

Little cooks: *Grate the carrot, but watch out for your fingers!*



Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **carrot**, stirring, until softened, **4-5 minutes**.
- Add **beef mince** and cook, breaking up mince with a spoon, until just browned, **3-5 minutes**.



Finish the filling

- Stir in **tomato paste**, **Tex-Mex spice blend**, **vegetable stock powder** and the **water**.
- Reduce heat to medium-low and simmer until thickened, **2-3 minutes**. Season to taste.

Little cooks: *Help measure out the water!*



Bake the tower

- Place one **mini flour tortilla** on a lined oven tray. Top the tortilla with some **filling**, spreading out in an even layer, then sprinkle with some **shredded Cheddar cheese**.
- Repeat layering, until all the tortillas and filling are used up. (If cooking for 4, build two towers).
- Bake until the top tortilla is golden, **10-12 minutes**.

Little cooks: *Take the lead and help assemble the tortilla tower!*



Prep the avocado

- Meanwhile, slice **avocado** in half, scoop out flesh and roughly chop.
- In a medium bowl, mash **avocado** with a drizzle of **olive oil** until smooth. Season to taste with **salt and pepper**.

Little cooks: *Help scoop out and mash the avo!*



Serve up

- Using a bread knife, cut cheesy Mexican beef tortilla tower into wedges (like a cake!).
- Divide tortilla tower and mashed avocado between plates.
- Serve with **sour cream**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW51



CUSTOM OPTIONS

+ **DOUBLE SHREDDED CHEDDAR CHEESE**
Follow method above.

+ **ADD DICED BACON**
Cook with filling, 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.

