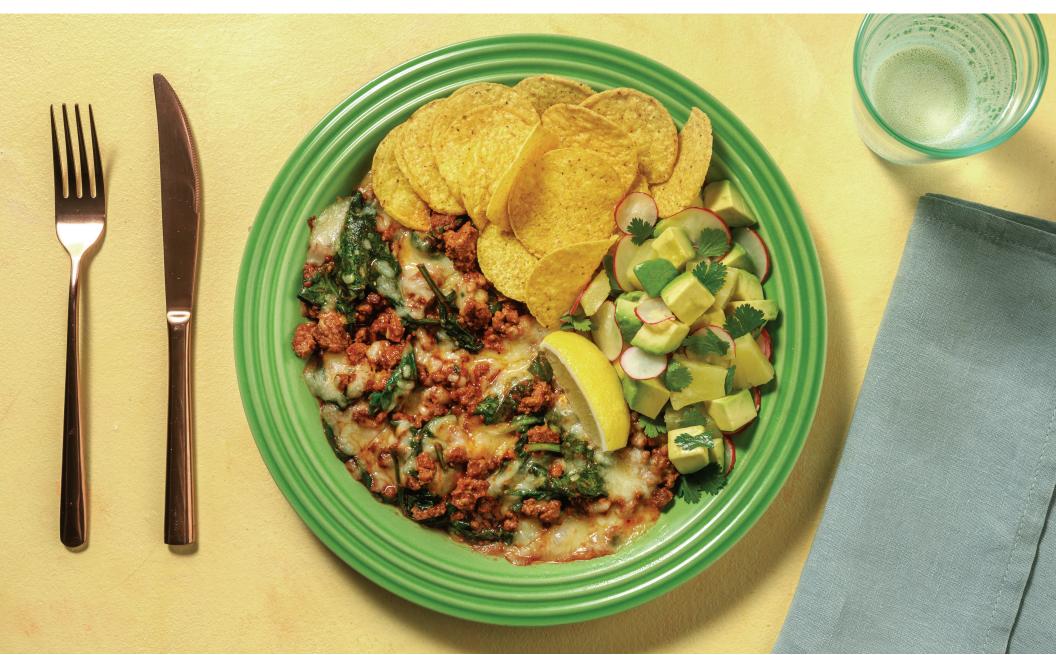


Beef & Cheddar Nachos with Pineapple & Avocado Salsa Grab your Fresh & Fast

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins



Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



From the pantry



From the cool pouch

	2P	4P
Beef Mince	1 pkt	1 pkt
Shredded Cheddar Cheese	1 pkt (40g)	1 pkt (80g)
Sour Cream	1 medium pkt	1 large pkt

Allergens

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. Sizzle







Mild Caribbean **Jerk Seasoning**



Leaves



Tomato Paste

Shredded Cheddar

2. Chop









Lemon





Coriander

Corn Chips

3. Serve





Sour Cream

- Plate up cheesy beef, corn chips and salsa
- Serve with **sour cream** and any remaining lemon wedges

- · Heat a frying pan over high heat with a drizzle of olive oil
- Cook beef mince, breaking up with a spoon, until browned, 4 mins
- · Stir in tomato paste, seasoning and **water** (1/4 cup for 2P / 1/2 cup for 4P) until reduced, 1-2 mins
- Stir through spinach. Sprinkle over cheese and allow to melt

- · Meanwhile, drain and roughly chop pineapple. Slice the radish. Slice lemon into wedges.
- Slice avocado in half, scoop out flesh and roughly chop
- In a bowl, combine pineapple, avocado, radish, torn coriander leaves and a squeeze of lemon juice







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