



CHEESY BEEF NACHOS

with Homemade Chips & Sour Cream



Make homemade
tortilla chips



Mini Flour
Tortillas



Tomato



Coriander



Lime



Cheddar Cheese



Beef Mince



Mexican Fiesta Spice
Blend



Tomato Paste



Sour Cream

Pantry Staples: Olive Oil

Hands-on: **25 mins**
Ready in: **30 mins**

Spicy (Mexican Fiesta
spice blend)

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 for delicious heat and flavour, and we've added chopped tomato and sour cream for a refreshing balance. The combination on this tasty meal is no joke!

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- oven tray lined with **baking paper**
- large **frying pan** with a **lid** (or **foil**)



1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Slice each **mini flour tortilla** into 8 wedges. Finely chop the **tomato**. Roughly chop the **coriander**. Cut the **lime** into wedges. Grate the **Cheddar cheese**.



2 BAKE THE TORTILLA CHIPS

Arrange the tortilla wedges over an oven tray lined with baking paper. **Drizzle** or spray with **olive oil** and season with **salt** and **pepper**. Bake until golden and crispy, **6-7 minutes**.



3 COOK THE BEEF MINCE

While the tortillas are baking, heat a **drizzle** of **olive oil** in a large frying pan over a medium-high heat. Add the **beef mince** and cook, breaking up with a wooden spoon, for **3-4 minutes** or until browned. Add the **Mexican Fiesta spice blend** and cook until fragrant, **1 minute**. **TIP: SPICY:** You may find the spice blend hot! Feel free to add less, depending on your taste.



4 MAKE IT SAUCY

Add the **tomato paste** (see **ingredients list**) and the **water** to the frying pan with the beef and stir to combine. Bring to the boil, then reduce the heat to low and simmer until slightly thickened, **1-2 minutes**. **TIP:** Don't cook it for too long, you want the nachos to be nice and saucy!



5 MELT THE CHEESE

Sprinkle the **Cheddar cheese** over the **beef mixture**, cover with a lid or foil and cook until the cheese has melted, **2-3 minutes**.



6 SERVE UP

Divide the tortilla chips between plates and top with the cheesy beef mixture. Finish the nachos with a dollop of **sour cream** (see **ingredients list**) and the tomato. Garnish with the coriander and serve with lime wedges. **TIP:** Serve the tortillas chips on the side if you prefer!

ENJOY!

2 | 4 PEOPLE INGREDIENTS

| | 2P | 4P |
|----------------------------|-----------------|------------------|
| olive oil* | refer to method | refer to method |
| mini flour tortillas | 6 | 12 |
| tomato | 1 | 2 |
| coriander | 1 bag (10 g) | 1 bag (15 g) |
| lime | 1 | 2 |
| Cheddar cheese | 1 block (50 g) | 2 blocks (100 g) |
| beef mince | 1 packet | 1 packet |
| Mexican Fiesta spice blend | 1 sachet | 2 sachets |
| tomato paste | ½ tin | 1½ tins |
| water* | ½ cup | ¾ cup |
| sour cream | ½ tub (125 g) | 1 tub (250 g) |

*Pantry Items

| NUTRITION | PER SERVING | PER 100G |
|------------------|-----------------|----------------|
| Energy (kJ) | 3740kJ (893Cal) | 734kJ (175Cal) |
| Protein (g) | 44.7g | 8.8g |
| Fat, total (g) | 53.4g | 10.5g |
| - saturated (g) | 21.4g | 4.2g |
| Carbohydrate (g) | 54.1g | 10.6g |
| - sugars (g) | 9.9g | 2.0g |
| Sodium (g) | 1430mg | 281mg |

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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