

CHEESY BEEF NACHOS

with Homemade Chips & Sour Cream





Make homemade tortilla chips







Tortillas







Coriander







Cheddar Cheese





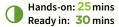
Mexican Fiesta Spice Blend

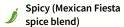
Tomato Paste



Sour Cream

Pantry Staples: Olive Oil





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!

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)



TGET PREPPED
Preheat the oven to 200°C/180°C fanforced. 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.



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. * SPICY: You may find the spice blend hot! Feel free to add less, depending on your taste.



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!



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



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!

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	⅔ tin	1½ tins
water*	⅓ cup	⅔ 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

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