

Cheesy Mexican Beef Nachos

with Homemade Chips & Sour Cream

Grab your Meal Kit with this symbol



Mini Flour Tortillas



Tomato



Cucumber



Brown Onion



Carrot



Beef Mince



Mexican Fiesta Spice Blend



Tomato Paste



Shredded Cheddar Cheese



Lime



Sour Cream



Shredded Cheddar Cheese

- Hands-on: **25-35 mins**
- Ready in: **30-40 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 tomato and sour cream for a refreshing balance. The combination on this tasty meal is no joke!



CUSTOM RECIPE If you chose to swap, upgrade or add dairy, follow the custom recipe steps.

Pantry items

Olive Oil

Before you start

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 will need

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mini flour tortillas	6	12
tomato	1	2
cucumber	1 (medium)	1 (large)
brown onion	1 (medium)	1 (large)
carrot	1	2
beef mince	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
water*	½ cup	¾ cup
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
lime	½	1
sour cream	1 medium packet	1 large packet
shredded Cheddar cheese**	1 packet (50g)	1 packet (100g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2992kJ (715Cal)	505kJ (120Cal)
Protein (g)	45.2g	7.6g
Fat, total (g)	30.4g	5.1g
- saturated (g)	18.2g	3.1g
Carbohydrate (g)	61.1g	10.3g
- sugars (g)	16.1g	2.7g
Sodium (mg)	1562mg	264mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3480kJ (832Cal)	555kJ (133Cal)
Protein (g)	51.7g	8.2g
Fat, total (g)	39.9g	6.4g
- saturated (g)	23.9g	3.8g
Carbohydrate (g)	62.7g	10g
- sugars (g)	18.6g	3g
Sodium (mg)	2131mg	340mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Get prepped

Preheat the oven to **200°C/180°C fan-forced**. Slice the **mini flour tortillas** into wedges. Finely chop the **tomato**. Finely chop the **cucumber**. Thinly slice the **brown onion**. Grate the **carrot**.



Make it saucy

Add the **tomato paste** and **water** to 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!



Bake the nacho chips

Arrange the **tortilla** wedges over a lined oven tray. Drizzle (or spray) with **olive oil**, then season with **salt** and **pepper**. Bake for **6-8 minutes** or until golden and crispy.

TIP: Keep an eye on them. You want them crisp, but not burnt!



Melt the cheese

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

CUSTOM RECIPE

If you've doubled your cheese, sprinkle it over the beef mixture as above or save some to garnish before serving!



Cook the beef mince

SPICY! The spice blend is hot, use less if you're sensitive to heat. While the tortillas are baking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **onion** until tender, **4-5 minutes**. Add the **beef mince** and cook, breaking it up with a spoon until browned, **3-4 minutes**. Add the **carrot** and **Mexican Fiesta spice blend** and cook until softened, **2-3 minutes**.



Serve up

Cut the **lime** into wedges. Divide the tortilla chips between plates and top with the cheesy beef mixture. Serve with the **sour cream**, tomato, cucumber and lime wedges.

Enjoy!