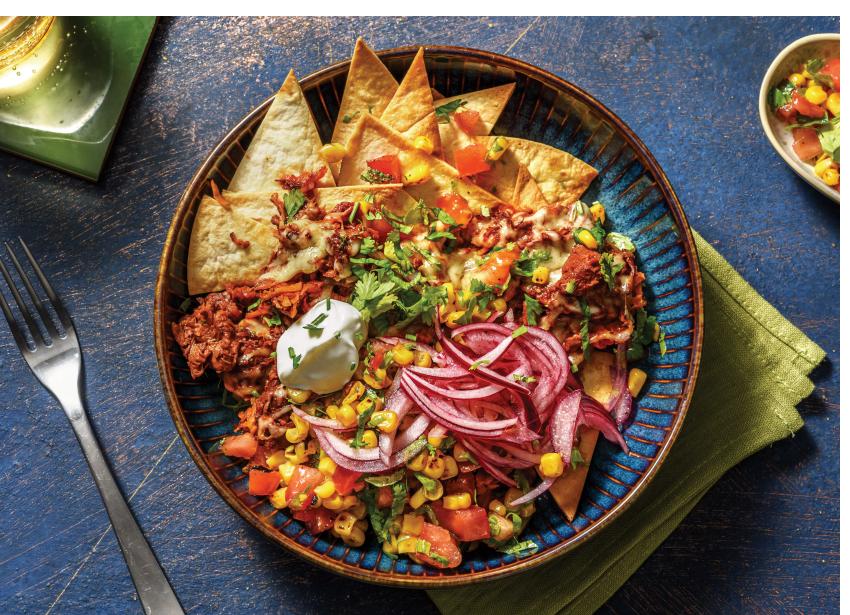
Pulled Chilli & Lime Jackfruit Nachos

with Sour Cream & Cheddar Cheese

Grab your Meal Kit with this symbol









Tortillas













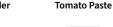


Carrot





Coriander







Tex-Mex Spice Blend





Shredded Cheddar Cheese

Sour Cream

Chilli & Lime

Jackfruit

Olive Oil, Rice Wine Vinegar (or White Wine Vinegar)

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

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

Ingredients

ingrealents			
	2 People	4 People	
olive oil*	refer to method	refer to method	
mini flour tortillas	6	12	
red onion	1 (medium)	1 (large)	
garlic	2 cloves	4 cloves	
sweetcorn	1 tin	2 tins	
carrot	1	2	
rice wine vinegar* (or white wine vinegar)	⅓ cup	½ cup	
water*(for the pickle)	⅓ cup	½ cup	
tomato	1	2	
coriander	1 bunch	1 bunch	
tomato paste	1 packet	2 packets	
Tex-Mex spice blend	½ sachet	1 sachet	
chilli & lime jackfruit	1 packet	2 packets	
water*(for the sauce)	½ cup	1 cup	
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)	
sour cream	1 packet	2 packets	

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3490kJ (835Cal)	433kJ (103Cal)
Protein (g)	26.3g	3.3g
Fat, total (g)	35.6g	4.4g
- saturated (g)	13.9g	1.7g
Carbohydrate (g)	89.2g	11.0g
- sugars (g)	34.9g	4.3g
Sodium (g)	1710mg	212mg

Allergens

Please visit **HelloFresh.co.nz/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Preheat the oven to 200°C/180°C fan-forced. Cut the mini flour tortillas into wedges. Cut the red onion in half. Thinly slice 1/2 the onion and finely chop the remaining onion. Finely chop the garlic (or use a garlic press). Drain the sweetcorn. Grate the carrot (unpeeled). In a small bowl, combine the rice wine vinegar, water (for the pickle) and a good pinch of sugar and salt. Scrunch the sliced onion in your hands, then add to the pickling liquid. Stir to coat and set aside until serving.



2. Char the corn

Heat a medium frying pan over a high heat. Add the **sweetcorn** and cook until lightly charred, **4-5 minutes**. While the corn is charring, finely chop the **tomato** and **coriander** (reserve some leaves for garnish!). In a medium bowl, combine the charred **corn**, **tomato**, **coriander** and some **onion pickling liquid** (2 tsp for 2 people / 4 tsp for 4 people). Season with **salt** and **pepper**.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



3. Bake the tortilla chips

Place the **tortilla** wedges in a single layer on an oven tray lined with baking paper. **Drizzle** (or spray) with **olive oil**, season with a **pinch** of **salt** and **pepper** and toss to coat. Bake until golden, **8-10 minutes**.

TIP: If the tortilla wedges don't fit in one layer, spread them over two oven trays.



4. Cook the jackfruit

While the tortilla chips are cooking, return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. When the oil is hot, add the **carrot** and chopped **onion** and cook, stirring, until softened, **3-4 minutes**. Add the **tomato paste**, **Tex-Mex spice blend (see ingredients list)**, **chilli & lime jackfruit**, **garlic** and **water (for the sauce)** and cook, stirring, until heated through and fragrant, **2-3 minutes**.



5. Melt the cheese

Add a **splash** more **water** if the mixture seems dry and season to taste with **salt** and **pepper**. Sprinkle the **shredded Cheddar cheese** over the **jackfruit mixture**, then cover with a lid or foil and reduce the heat to low. Cook until the cheese is melted, **1-2 minutes**.



6. Serve up

Drain the pickled onion. Divide the tortilla chips between plates and top with the cheesy jackfruit mixture, **sour cream**, charred corn salsa, pickled onion and reserved coriander.

Enjoy!