



# Pulled Chilli & Lime Jackfruit Nachos

with Sour Cream & Cheddar Cheese

Grab your Meal Kit with this symbol



Mini Flour Tortillas



Red Onion



Garlic



Sweetcorn



Carrot



Tomato



Coriander



Tomato Paste



Tex-Mex Spice Blend



Chilli & Lime Jackfruit



Shredded Cheddar Cheese



Sour Cream

**Hands-on: 15-25 mins**  
**Ready in: 30-40 mins**

Jackfruit marinated with mild chilli and lime – our new favourite (and totally irresistible) veggie alternative to pulled pork. Pair it with our tried-and-true nachos recipe that requires zero fuss assemblage and it'll be on the plate in a flash.

### Pantry items

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

	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)	¼ cup	½ cup
water* (for the pickle)	¼ 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](https://www.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.



## 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**.



## 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.



## 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**.



## 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.



## 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!**