



Quick Mexican Beef Loaded Nachos

with Charred Corn Salsa & Sour Cream

Grab your Meal Kit with this symbol



Onion



Tomato



Coriander



Sweetcorn



Mexican Fiesta Spice Blend



Enchilada Sauce



Corn Chips



Beef Mince



Sour Cream



Diced Bacon

Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 20-30 mins
Ready in: 25-35 mins

Quick grab the sour cream, and those crunchy corn chips, don't forget the all-important charred corn salsa with tomato and herbs, we're going to need it to build the best nachos imaginable. Beef mince cooked in enchilada sauce is a must-have to bring everything together. Now dig in before it's all gone.

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

Pantry items

Olive Oil, 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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	1 (medium)	1 (large)
tomato	1	2
coriander	1 bag	1 bag
sweetcorn	1 tin	1 tin
beef mince	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	1 sachet
enchilada sauce	1 packet (140g)	2 packets (280g)
white wine vinegar*	drizzle	drizzle
corn chips	1 large bag	2 large bags
sour cream	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3140kJ (750Cal)	681kJ (163Cal)
Protein (g)	37.6g	8.2g
Fat, total (g)	41.6g	9g
- saturated (g)	16.7g	3.6g
Carbohydrate (g)	58.5g	12.7g
- sugars (g)	16.4g	3.6g
Sodium (mg)	1641mg	356mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3725kJ (890Cal)	729kJ (174Cal)
Protein (g)	45.6g	8.9g
Fat, total (g)	53.8g	10.5g
- saturated (g)	21.2g	4.1g
Carbohydrate (g)	58.6g	11.5g
- sugars (g)	16.4g	3.2g
Sodium (mg)	2040mg	399mg

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](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.



Get prepped

- Roughly chop **onion**. Finely chop **tomato** and **coriander**. Drain the **sweetcorn**.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.

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



Toss the salsa

- Meanwhile, to the **charred corn**, add **tomato**, **coriander** and a drizzle of **white wine vinegar** and **olive oil**.
- Season with **salt** and **pepper** and toss to combine.



Cook the saucy beef

- **SPICY!** You may find the spice blend hot! Add less if you're sensitive to heat.
- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **beef mince** and **onion**, breaking up with a spoon, until browned, **4-5 minutes**.
- Add **Mexican Fiesta spice blend** and cook until fragrant, **1 minute**.
- Add **enchilada sauce** and a splash of **water**. Stir to combine and season to taste.

Custom Recipe: If you've added diced bacon, cook bacon with beef mince until browned, 4-5 minutes. Continue step as above.



Serve up

- Divide **corn chips** between plates.
- Top with Mexican beef and charred corn salsa.
- Dollop over **sour cream** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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