

Tex-Mex Beef Bake & Cheesy Potatoes

with Yoghurt & Chives

Grab your Meal Kit with this symbol



Potato



Capsicum



Brown Onion



Garlic



Sweetcorn



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Chopped Tomatoes



Beef-Style Stock Powder



Shredded Cheddar Cheese



Chives



Yoghurt

 Hands-on: **30-40 mins**
Ready in: **40-50 mins**

This family winner combines mild Mexican spices with tender beef and veggies. The tasty mixture then gets covered in roasted potatoes and cheese, which turns into a golden, cheesy topping after some time in the oven. Both little and big eaters will go wild for this baked delight!

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 · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
capsicum	1	2
brown onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
sweetcorn	½ tin	1 tin
beef mince	1 small packet	1 medium packet
Tex-Mex spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
chopped tomatoes	½ tin	1 tin
beef-style stock powder	1 sachet	1 sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
chives	1 bunch	1 bunch
yoghurt	1 small packet	1 large packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2660kJ (636Cal)	349kJ (83Cal)
Protein (g)	46.0g	6.0g
Fat, total (g)	21.6g	2.8g
- saturated (g)	10.8g	1.4g
Carbohydrate (g)	58.4g	7.7g
- sugars (g)	20.7g	2.7g
Sodium (mg)	1740mg	228mg

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.



1. Roast the potato

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm chunks. Place the **potato** and a **drizzle of olive oil** on an oven tray lined with baking paper. Season with **salt** and **pepper** and toss to coat. Roast until tender, **20-25 minutes**.

TIP: Cut the potato to size so it cooks in time.



2. Get prepped

While the potato is roasting, cut the **capsicum** into 1cm pieces. Thinly slice the **brown onion**. Finely chop the **garlic** (or use a garlic press). Drain the **sweetcorn** (see ingredients list).



3. Cook the beef & veggies

In a large frying pan, heat a **drizzle of olive oil** over high heat. Add the **capsicum** and **onion** and cook until softened, **4-5 minutes**. Add another **drizzle of olive oil**, then cook the **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**.



4. Simmer the sauce

Reduce the heat to medium, then add the **Tex-Mex spice blend**, **garlic** and **tomato paste** and cook until fragrant, **1 minute**. Add the **chopped tomatoes** (see ingredients list) and **sweetcorn**. Add the **beef-style stock powder**, stir, then simmer until thickened, **2 minutes**. Season to taste.

TIP: Seasoning is key in this dish, so taste, season with salt and pepper and taste again.



5. Melt the cheese

Transfer the **beef mixture** to a medium baking dish. Top with the roasted **potato** and sprinkle with the **shredded Cheddar cheese**. Bake on the top shelf of the oven until the cheese is melted and golden, **8-10 minutes**. While the beef and cheesy potatoes are baking, finely chop the **chives**.



6. Serve up

Divide the Tex-Mex beef bake with cheesy potatoes between bowls. Top with the **yoghurt** and sprinkle with the chives.

Enjoy!