



CHEESY BEEF NACHOS

with Homemade Chips & Avocado



Make homemade tortilla chips



Mini Flour Tortillas



Tomato



Cucumber



Avocado



Lime



Beef Mince



Mexican Fiesta Spice Blend



Red Capsicum Flakes



Tomato Paste




Shredded Cheddar Cheese



Greek Yoghurt

Pantry Staples: Olive Oil

Hands-on: **25 mins**
Ready in: **30 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). This saucy topping includes two spice blends - our Mexican Fiesta brings the heat and flavour, while dried red capsicum flakes add a very mild sweetness to the dish. The combination on this tasty meal is no joke!

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **oven tray** lined with **baking paper** • **large frying pan** with a **lid** (or **foil**)



1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Slice each **mini flour tortilla** into 8 wedges. Finely chop the **tomato** and **cucumber**. Cut the **lime** into wedges. Dice the **avocado**. **TIP:** Cut the avocado still in the skin, then scoop it out with a spoon.



2 BAKE THE TORTILLA CHIPS

Arrange the tortilla wedges over an oven tray lined with baking paper. **Drizzle** or spray with **olive oil** and season with **salt** and **pepper**. Bake until golden and crispy, **5-7 minutes**.



3 COOK THE BEEF MINCE

While the tortillas are baking, heat a **drizzle** of **olive oil** in a large frying pan over a medium-high heat. Add the **beef mince** and cook, breaking up with a wooden spoon, until browned, **3-4 minutes**. Add the **Mexican Fiesta spice blend** and **red capsicum flakes** and cook until fragrant, **1 minute**.

SPICY! You may find the Mexican Fiesta spice blend hot! Feel free to add less, depending on your taste.



4 MAKE IT SAUCY

Add the **tomato paste** and the **water** to the frying pan with 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 the mince for too long, as you want the nachos to be nice and saucy!



5 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**.



6 SERVE UP

Divide the tortilla chips between plates and top with the cheesy beef mixture. Finish the nachos with a dollop of **Greek yogurt**, the avocado, tomato and cucumber. Serve with lime wedges. **TIP:** Serve the tortilla chips on the side if you prefer!

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
mini flour tortillas	6	12
tomato	1	2
cucumber	1	2
lime	1	2
avocado	1	2
beef mince	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	2 sachets
red capsicum flakes	1 sachet	2 sachets
tomato paste	1 sachet	2 sachets
water*	½ cup	¾ cup
shredded Cheddar cheese	1 packet (50 g)	1 packet (100 g)
Greek yoghurt	1 packet (100 g)	2 packets (200 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3340kJ (797Cal)	672kJ (160Cal)
Protein (g)	44.9g	9.0g
Fat, total (g)	42.0g	8.5g
- saturated (g)	14.7g	3.0g
Carbohydrate (g)	55.3g	11.1g
- sugars (g)	11.6g	2.3g
Sodium (g)	1410mg	284mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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