



Clark's Mexican Beef Tortilla Stack

with Yoghurt & Tomato Salsa

Grab your Meal Kit
with this symbol



Brown Onion



Garlic



Carrot



Capsicum



Beef Mince



Tex-Mex
Spice Blend



Tomato Paste



Mini Flour
Tortillas



Shredded Cheddar
Cheese



Tomato



Baby Spinach
Leaves



Greek Yoghurt



Hands-on: **25-35 mins**
Ready in: **35-45 mins**

He may not be Superman, but when there's a problem to be solved our director of logistics Clark is a true hero! To celebrate all the times he's saved the day, we're naming this stupendous stack of deliciousness after him.

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 · Oven tray lined with baking paper

Ingredients

| | 2 People | 4 People |
|-------------------------|-----------------|------------------|
| olive oil* | refer to method | refer to method |
| brown onion | 1 | 2 |
| garlic | 2 cloves | 4 cloves |
| carrot | 1 | 2 |
| capsicum | 1 | 2 |
| beef mince | 1 medium packet | 1 large packet |
| Tex-Mex spice blend | 1 sachet | 2 sachets |
| tomato paste | 1 sachet | 2 sachets |
| water* | ½ cup | 1 cup |
| mini flour tortillas | 6 | 12 |
| shredded Cheddar cheese | 1 packet (100g) | 2 packets (200g) |
| tomato | 1 | 2 |
| baby spinach leaves | 1 bag (30g) | 1 bag (60g) |
| white wine vinegar* | 1 tsp | 2 tsp |
| Greek yoghurt | 1 packet (100g) | 1 packet (200g) |

*Pantry Items

Nutrition

| | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3804kJ (909Cal) | 520kJ (124Cal) |
| Protein (g) | 59.9g | 8.2g |
| Fat, total (g) | 40.3g | 5.5g |
| - saturated (g) | 18.9g | 2.6g |
| Carbohydrate (g) | 68.8g | 9.4g |
| - sugars (g) | 27.4g | 3.7g |
| Sodium (mg) | 1376mg | 188mg |

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion** and **garlic**. Grate the **carrot** (unpeeled). Cut the **capsicum** into 2cm chunks.



Cook the veggies

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Add **onion** and **carrot** and cook for **2 minutes**. Add **capsicum** and cook, stirring, until softened, **3-4 minutes**. Add the **garlic** and cook, tossing, until fragrant, **1 minute**. Transfer to a plate.



Cook the beef

Return the frying pan to a high heat and add a drizzle of **olive oil**. When the oil is hot, cook the **beef mince**, breaking up with a spoon, until browned, **3-4 minutes**. Add the **Tex-Mex spice blend** and cook, stirring, until fragrant, **1 minute**. Reduce the heat to medium-high, then add the **tomato paste** and stir to combine. Add the **water** and return the cooked **veggies** to the pan. Stir to combine and bring to a simmer. Season to taste with **salt** and **pepper** and remove from the heat.



Bake the stack

Place a **mini flour tortilla** on an oven tray lined with baking paper. Top the **tortilla** with some of the **beef mixture** and spread in an even layer. Sprinkle over a little **shredded Cheddar cheese** (save 1/2 for the top!) and top with another **tortilla**. Repeat this process until all the **tortillas** and mixture is used up. Sprinkle the remaining **shredded Cheddar** over the top and bake until the cheese is melted and golden, **10-12 minutes**.

TIP: If making for 4 people, build 2 stacks of tortillas.



Make the salsa

While the stack is baking, roughly chop the **tomato** and **baby spinach leaves**. In a medium bowl, combine the **white wine vinegar** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Add the **tomato** and **baby spinach**. Toss to combine.



Serve up

Using a serrated knife, cut the tortilla stack into wedges. Divide the wedges between plates and top with **Greek yoghurt** and salsa to serve.

Enjoy!