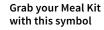


Hands-on: 25-35 mins

Ready in: 35-45 mins

Clark's Mexican Beef Tortilla Stack

with Yoghurt & Tomato Salsa













Carrot









Tex-Mex Spice Blend



Tomato Paste



Tortillas

Tomato



Shredded Cheddar



Cheese



Baby Spinach Leaves



Greek Yoghurt

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

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	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!