



# 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-Style 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 packet          | 2 packets          |
| water*                  | ½ cup             | 1 cup              |
| mini flour tortillas    | 6                 | 12                 |
| shredded Cheddar cheese | 1 large packet    | 2 large packets    |
| tomato                  | 1                 | 2                  |
| baby spinach leaves     | 1 small bag (30g) | 1 medium bag (60g) |
| white wine vinegar*     | 1 tsp             | 2 tsp              |
| Greek-style yoghurt     | 1 medium packet   | 1 large packet     |

\*Pantry Items

## Nutrition

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 3825kJ (914Cal) | 524kJ (125Cal) |
| Protein (g)      | 59.4g           | 8.1g           |
| Fat, total (g)   | 41.2g           | 5.6g           |
| - saturated (g)  | 19.9g           | 2.7g           |
| Carbohydrate (g) | 68.2g           | 9.3g           |
| - sugars (g)     | 26.9g           | 9.3g           |
| Sodium (mg)      | 1413mg          | 194mg          |

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://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**. Finely chop the **garlic**. Grate the **carrot**. Cut the **capsicum** into bite-sized chunks.



## Make & bake the stack

Place a **mini flour tortilla** on a lined oven tray. 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 stack and bake until the cheese is melted and golden, **10-12 minutes**.

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



## Cook the veggies

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



## 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**. Season. Add the **tomato** and **baby spinach**. Toss to combine.



## Cook the beef

**SPICY!** This is a mild spice blend, but use less if you're sensitive to heat. 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, 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 with **salt** and **pepper** and remove from the heat.



## Serve up

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

## Enjoy!

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