

# Loaded Cheesy Beef & Chorizo Nachos

with Corn, Sour Cream & Jalapeños

Grab your Meal Kit with this symbol



Red Onion



Corn



Capsicum



Mild Chorizo



Beef Mince



Mexican Fiesta Spice Blend



Tomato Paste



Shredded Cheddar Cheese



Tomato



Coriander



Pickled Jalapeños



Corn Chips



Light Sour Cream



Hands-on: **20-30 mins**  
Ready in: **30-40 mins**



Naturally Gluten-Free  
*Not suitable for coeliacs*



Spicy (Mexican Fiesta spice blend & pickled jalapeños)

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). The saucy topping includes Mexican Fiesta spice blend and jalapeños for subtle heat and delicious flavour, and we've added pickled onion for a refreshing balance. combination in this tasty meal is no joke!

## 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

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1	2
white wine vinegar*	¼ cup	½ cup
corn	1	2
capsicum	1	2
mild chorizo	1 packet (250g)	2 packets (500g)
beef mince	1 small packet	1 medium packet
Mexican Fiesta spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
coriander	1 bag	1 bag
pickled jalapeños	1 medium packet	1 large packet
corn chips	1 large packet	2 large packets
light sour cream	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5409kJ (1293Cal)	683kJ (163Cal)
Protein (g)	74.2g	9.4g
Fat, total (g)	73.7g	9.3g
- saturated (g)	27.8g	3.5g
Carbohydrate (g)	73.6g	9.3g
- sugars (g)	25g	9.3g
Sodium (mg)	2946mg	372mg

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.

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://hellofresh.com.au/contact)

2021 | CW32



### Pickle the onion

Thinly slice the **red onion**. In a small bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch 1/2 the sliced **onion** in your hands, then add it to the pickling liquid. Add just enough **water** to cover the onion and set aside until serving.



### Cook the beef topping

**SPICY!** You may find the spice blend hot! Add less if you're sensitive to heat. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **capsicum** and remaining **onion** until tender, **4-5 minutes**. Add the **beef mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**. Add the **Mexican Fiesta spice blend** and **tomato paste** and cook, until fragrant, **1 minute**. Add the **water**, stirring to combine. Reduce heat to low, then sprinkle over the **shredded Cheddar cheese**. Cover tightly with foil or a lid and cook, until the cheese has melted, **3-4 minutes**.



### Get prepped

Slice the kernels off the **corn** cob. Thinly slice the **capsicum**. Finely chop the **mild chorizo**.



### Make the condiments

While the beef is cooking, roughly chop the **tomato**, **coriander** and **pickled jalapeños**. In a second medium bowl, combine the **tomato**, 1/2 the **coriander** and a splash of **onion pickling liquid**. Season with **salt** and **pepper** and toss to combine.

**TIP:** The jalapeños are slightly spicy, add less if you prefer!



### Cook the corn & chorizo

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Add the **corn** kernels and **chorizo** and cook until lightly browned, **4-6 minutes**. Transfer to a medium bowl.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.



### Serve up

Drain the pickled onion. Spread the **corn chips** over a large serving dish or platter. Spoon over the cheesy beef topping and chorizo and corn topping. Top with the **sour cream**, tomato salsa and jalapeños. Garnish with the pickled onion and remaining coriander.

### Enjoy!

### Rate your recipe

Scan here to rate this recipe!

