

# Loaded Cheesy Beef & Chorizo Nachos

with Corn, Tomato Salsa & Jalapeños

Grab your Meal Kit with this symbol



Red Onion



Corn



Capsicum



Mexican Fiesta Spice Blend



Tomato Paste



Tomato



Coriander



Corn Chips



Mild Chorizo



Beef Mince



Shredded Cheddar Cheese



Light Sour Cream



Pickled Jalapeños (Optional)

Prep in: **20-30 mins**

Ready in: **30-40 mins**

 **Naturally Gluten-Free**  
Not suitable for coeliacs

Now this is our kind of nachos! Spiked with our Mexican Fiesta spice blend, the saucy beef topping brings the flavour to the table, while quick pickled onion, fresh salsa and sour cream balance out the heat.

## 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
<b>olive oil*</b>	refer to method	refer to method
red onion	1	2
<b>white wine vinegar*</b>	¼ cup	½ cup
corn	1 cob	2 cobs
capsicum	1	2
mild chorizo	1 packet (250g)	2 packets (500g)
beef mince	1 small packet	1 medium packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
<b>water*</b>	½ cup	1 cup
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
coriander	1 bag	1 bag
pickled jalapeños (optional)	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)	5308kJ (1269Cal)	706kJ (169Cal)
Protein (g)	72.6g	9.7g
Fat, total (g)	72.5g	9.6g
- saturated (g)	26.7g	3.6g
Carbohydrate (g)	73.9g	9.8g
- sugars (g)	23.3g	3.1g
Sodium (mg)	2751mg	366mg

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.

## We're here to help!

Scan here if you have any questions or concerns



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## Pickle the onion

- Thinly slice **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 to the **pickling liquid**.
- Add just enough **water** to cover **onion**. Set aside.



## Cook the beef topping

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **capsicum** and remaining **onion** until tender, **4-5 minutes**.
- Add **beef mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**.
- **SPICY!** You may find the spice blend hot. Add less if sensitive to heat. Drain oil from pan, then add **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 **shredded Cheddar cheese**. Cover tightly with foil or a lid, then cook until cheese is melted, **3-4 minutes**.



## Get prepped

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



## Prep the toppings

- Meanwhile, roughly chop **tomato** and **coriander**.
- In a second medium bowl, combine **tomato**, a splash of **pickling liquid** and 1/2 the **coriander**. Toss to combine, then season to taste.
- Roughly chop **pickled jalapeños** (if using).



## Cook the chorizo topping

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



## Serve up

- Drain pickled onion.
- Spread **corn chips** over a large serving dish or platter. Spoon over the cheesy beef topping and the chorizo and corn topping.
- Top with **light sour cream**, tomato salsa and jalapeños (if using).
- Garnish with pickled onion and remaining coriander to serve. Enjoy!

**TIP:** Jalapeños are slightly spicy. Add less or leave them out, if you prefer!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)