

Upside Down Beef Nachos

with Tomato Salsa & Sour Cream

Grab your Meal Kit with this symbol



Garlic



Red Onion



Carrot



Capsicum



Mini Flour Tortillas



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Passata



Shredded Cheddar Cheese



Tomato



Coriander



Sour Cream

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

We've put a fun spin to your traditional nachos recipe - make a super saucy beef filling then bake it with tortilla chips on top! The result is an addictive mix of flavours and textures you'll want again and again!

Pantry items

Olive Oil

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 · Medium or large baking dish · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
red onion	1	2
carrot	1	2
capsicum	1	2
mini flour tortillas	6	12
beef mince	1 small packet	1 medium packet
Tex-Mex spice blend	1 sachet	2 sachets
tomato paste	1 sachet	2 sachets
passata	1 box (200g)	2 boxes (400g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
tomato	2	4
coriander	1 bag	1 bag
sour cream	1 packet (100g)	1 packet (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3853kJ (920Cal)	466kJ (111Cal)
Protein (g)	50.9g	6.2g
Fat, total (g)	42.5g	5.1g
- saturated (g)	17.8g	2.2g
Carbohydrate (g)	74.6g	9g
- sugars (g)	31.7g	3.8g
Sodium (mg)	1594mg	193mg

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 **garlic** and **red onion**. Grate the **carrot** (unpeeled). Roughly chop the **capsicum**. Cut the **mini flour tortillas** into 6 triangles. Set half the tortilla triangles aside and place the other half in a bowl. Lightly scrunch the tortillas in the bowl with your hands, drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat.



Bake the pie

Transfer the **beef mixture** to a baking dish. Top with the scrunched **tortilla triangles**, season with **salt** and **pepper** and sprinkle with the **shredded Cheddar cheese**. Transfer to the oven and cook until the **cheese** is golden and melted, **8-10 minutes**. Place the **remaining tortillas** in a single layer on an oven tray lined with baking paper. Brush (or spray) with **olive oil** and season with **salt** and **pepper**. Bake until lightly golden and crispy, **6-8 minutes**.



Cook the beef mince

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **beef mince**, breaking up with a wooden spoon, until browned, **3-4 minutes**. Transfer to a bowl and set aside.



Make the salsa

While the pie is in the oven, roughly chop the **tomato** and **coriander**. Combine the **tomato**, **coriander** and the **reserved red onion** (if using) in a small bowl. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to combine.



Cook the veggies

Return the pan to a medium-high heat with a drizzle of **olive oil**. Add the **onion** (reserve a pinch for the salsa if you like!), **carrot** and **capsicum** and cook, stirring, until softened, **5 minutes**. Add the **Tex-Mex spice blend** and **garlic** and cook until fragrant, **1 minute**. Add the **tomato paste** and stir to coat. Add the **passata** and a dash of **water** and stir until combined. Return the **beef** to the pan and stir to combine. Season to taste.



Serve up

Divide the upside down beef nachos between bowls. Top with the **sour cream** and salsa. Serve with the remaining tortilla chips.

Enjoy!