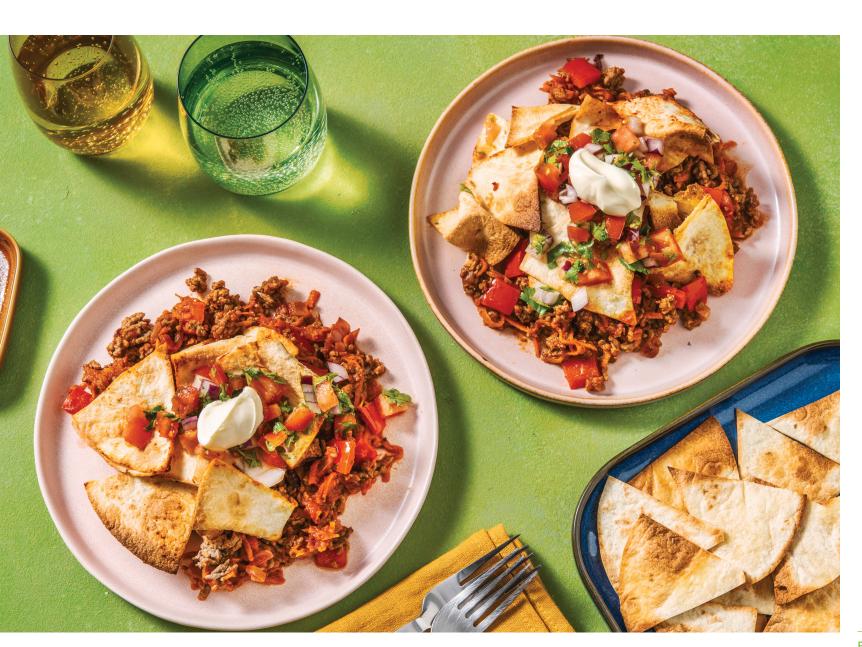
Upside Down Beef Nachos with Tomato Salsa & Sour Cream













Carrot



Mini Flour



Tortillas



Tex-Mex



Tomato Paste

Spice Blend



Passata



Shredded Cheddar Cheese





Coriander



Sour Cream

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

 $\label{eq:large-pair} \mbox{Large frying pan} \cdot \mbox{Medium or large baking dish} \cdot \\ \mbox{Oven tray lined with baking paper}$

Ingredients

9			
	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.



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.



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.



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**.



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.



Serve up

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

Enjoy!