

# Mexican Beef Tostadas

with Charred Corn-Coriander Salsa & Sour Cream





 Hands-on: 25-35 mins Ready in: 30-40 mins
Spicy (Mexican Fiesta spice blend)

Tonight, we're teaching you the secret to crunchy tostadas. Give it a whirl and then pile 'em high with saucy Mexican beef, juicy kernels of lightly charred corn and cooling sour cream.

Olive Oil, White Wine Vinegar, Butter

### 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  $\operatorname{pan}\cdot\operatorname{Oven}$  tray lined with baking paper

#### Ingredients

| 2 People                  | 4 People  |
|---------------------------|---|
| refer to method           | refer to method   |
| 1                         | 2   |
| 2 cloves                  | 4 cloves  |
| 1                         | 2   |
| <b>1 tin</b><br>(125g)    | <b>1 tin</b><br>(300g)  |
| 2                         | 4   |
| 1 bag                     | 1 bag   |
| ½ tsp                     | 1 tsp   |
| 6                         | 12  |
| 1 small packet            | 1 large packet  |
| 1 sachet                  | 2 sachets   |
| 1 sachet                  | 2 sachets   |
| ½ cup                     | 1 cup   |
| 20g                       | 40g   |
| 1 packet<br>(50g)         | <b>1 packet</b><br>(100g)   |
| <b>1 packet</b><br>(100g) | <b>1 packet</b><br>(200g)   |
|                           | refer to method<br>1<br>2 cloves<br>1<br>1 tin<br>(125g)<br>2<br>1 bag<br>½ tsp<br>6<br>1 small packet<br>1 sachet<br>1 sachet<br>1 sachet<br>½ cup<br>20g<br>1 packet<br>(50g)<br>1 packet |

\*Pantry Items

#### Nutrition

|                  | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 4041kJ (965Cal) | 593kJ (141Cal) |
| Protein (g)      | 49.2g           | 7.2g           |
| Fat, total (g)   | 51.8g           | 7.6g           |
| - saturated (g)  | 23.6g           | 3.5g           |
| Carbohydrate (g) | 68.2g           | 10g            |
| - sugars (g)     | 24.6g           | 3.6g           |
| Sodium (mg)      | 1618mg          | 238mg          |

#### 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.



## 1. Get prepped

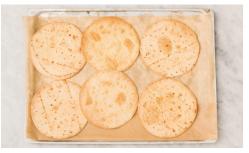
Preheat the oven to 220°C/200°C fan-forced. Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled). Drain the **sweetcorn**.



# 2. Make the salsa

Heat a large frying pan over a high heat. When the pan is hot, add the **sweetcorn** and cook, tossing, until lightly charred, **5 minutes**. Transfer to a small bowl. Roughly chop the **tomato**. Roughly chop the **coriander**. Add the **tomato**, **coriander** and **white wine vinegar** to the bowl with the charred **corn**. Season with **salt** and **pepper** and stir to combine.

**TIP:** Cover the pan with a lid to stop the kernels "popping" out.



# 3. Bake the tortillas

Spread the **mini flour tortillas** over an oven tray lined with baking paper. Using a fork, poke a few holes in the **tortillas** to stop them puffing up as they cook, then lightly spray or brush with **olive oil**. Bake the **tortillas** until golden and crisp, **6 minutes**.

**TIP:** Check on them and leave them in a little longer if they aren't ready yet, you want them to be golden and crisp but not burnt!

**TIP:** If you want to serve as tacos instead, no need to bake the tortillas.



## 4. Start the chilli

**SPICY!** *This spice blend is hot, use less if you're sensitive to heat.* While the tortillas are baking, return the pan to a high heat with a **drizzle** of **olive oil.** Add the **beef mince** and cook, breaking up with a spoon, until browned, **3-4 minutes**. Reduce the heat to medium-high and add the **onion** and cook, stirring, until softened, **2 minutes**. Add the **carrot** and cook until softened, **2 minutes**. Add a **drizzle** of **olive oil**, the **garlic**, the **Mexican Fiesta spice blend** and **tomato paste** and cook, stirring until fragrant, **1 minute**.



## 5. Make it saucy

Add the **warm water**, reduce the heat to low and simmer until the chilli has thickened slightly, **2 minutes**. Stir through the **butter** and **shredded Cheddar cheese** until melted, then season to taste with **salt** and **pepper**. Add a **splash** of **water** if the chilli looks dry.



## 6. Serve up

Take everything to the table. Build your tostadas by placing a helping of the beef chilli on top of a tortilla. Serve with a spoonful of corn salsa and a dollop of **sour cream**.

**TIP:** In Mexican cuisine, tostadas are piled high with ingredients and eaten like an open sandwich. You can serve the crisp tostadas on the side of the toppings if you prefer, or just heat the tortillas and eat with the filling as tacos!

Enjoy!