



Tom's Mexican Tortilla Stack

with Sour Cream & Coriander

Grab your Meal Kit with this symbol



Red Onion



Capsicum



Carrot



Sweetcorn



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Beef Stock



Baby Spinach Leaves



Classic Wraps



Shredded Cheddar Cheese



Cucumber



Tomato



Coriander



Sour Cream

Hands-on: 30 mins
Ready in: 40 mins

Tom is in our HR team but we're starting to think he ought to be in the kitchen! We invited him into a brainstorming session and he suggested this Mexican take on lasagne. It sounded totally crazy, but it totally works. You get all the luscious layers and cheesy topping of lasagne, but in half the time and with delicious Mexican flavours. Winning!

Pantry items
Olive Oil, 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 · Oven tray lined with baking paper

Ingredients

	4 People
olive oil*	refer to method
red onion	1
capsicum	1
carrot	1
sweetcorn	1 tin (300g)
beef mince	1 packet
Tex-Mex spice blend	2 sachets
tomato paste	2 sachets
water*	1 cup
beef stock	2 cubes
baby spinach leaves	1 bag (120g)
classic wraps	8
shredded Cheddar cheese	1 packet (50g)
cucumber	1
tomato	1
vinegar*	2 tsp
coriander	1 bag
sour cream	1 packet (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3360kJ (803Cal)	527kJ (126Cal)
Protein (g)	47.5g	7.5g
Fat, total (g)	32.9g	5.2g
- saturated (g)	13.9g	2.2g
Carbohydrate (g)	71.6g	11.2g
- sugars (g)	18.2g	2.9g
Sodium (g)	1730mg	271mg

Allergens

Please visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Thinly slice the **red onion**. Finely chop the **capsicum**. Grate the **carrot** (unpeeled). Drain the **sweetcorn**.



4. Combine the veggies & beef

Reduce the heat to medium-high, add the **tomato paste** and stir to combine. Add the **water**, crumble in the **beef stock** cubes, add the **sweetcorn** and return the cooked **veggies** to the pan. Stir to combine and bring to a simmer. Stir through a handful of the **baby spinach leaves** until wilted, **1-2 minutes** (you will use the rest for the salad). Divide the **beef mixture** into 7 equal portions.



2. Cook the veggies

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion, capsicum and carrot** and cook, stirring, until softened, **5-6 minutes**. Transfer to a plate.



5. Bake the tortilla stack

On an oven tray lined with baking paper, place a **classic wrap**. Top the **wrap** with **1 portion** of the **beef mixture** and spread in an even layer. Top with another **wrap** and repeat until all the **mixture** is used up. Sprinkle the **shredded Cheddar cheese** over the top and bake until the cheese is melted and golden, **15 minutes**. While the stack is baking, roughly chop the **cucumber** and **tomato**. In a large bowl, combine the **vinegar** with **1 tbs olive oil** and a **pinch** of **salt** and **pepper**. Add the **cucumber, tomato** and **remaining baby spinach leaves** and toss to coat. Roughly chop the **coriander**.



3. Cook the beef

Return the frying pan to a high heat and add a **drizzle of olive oil**. When the oil is hot, add the **beef mince** and cook, breaking up with a spoon, until browned, **3-4 minutes**. Add the **Tex-Mex spice blend** and cook, stirring, until fragrant, **1 minute**.



6. Serve up

Using a bread knife, cut the tortilla stack into wedges (like a cake). Divide the wedges between plates and top with **sour cream** and coriander. Serve with the salad.

Enjoy!