



# Clark's Mexican Beef Tortilla Stack

with Yoghurt & Tomato Salsa

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Carrot



Capsicum



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Tomato



Baby Spinach Leaves



Greek-Style Yoghurt

Hands-on: 25-35 mins  
Ready in: 35-45 mins

He may not be Superman, but when there's a problem to be solved our director of logistics Clark is a true hero! To celebrate all the times he's saved the day, we're naming this stupendous stack of deliciousness after him.

## 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 · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
garlic	2 cloves	4 cloves
carrot	1	2
capsicum	1	2
beef mince	1 medium packet	1 large packet
Tex-Mex spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 large packet	2 large packets
tomato	1	2
baby spinach leaves	1 small bag (30g)	1 medium bag (60g)
white wine vinegar*	1 tsp	2 tsp
Greek-style yoghurt	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3825kJ (914Cal)	524kJ (125Cal)
Protein (g)	59.4g	8.1g
Fat, total (g)	41.2g	5.6g
- saturated (g)	19.9g	2.7g
Carbohydrate (g)	68.2g	9.3g
- sugars (g)	26.9g	9.3g
Sodium (mg)	1413mg	194mg

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.



## Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Finely chop the **garlic**. Grate the **carrot**. Cut the **capsicum** into bite-sized chunks.



## Make & bake the stack

Place a **mini flour tortilla** on a lined oven tray. Top the **tortilla** with some of the **beef mixture** and spread in an even layer. Sprinkle over a little **shredded Cheddar cheese** (save 1/2 for the top!) and top with another **tortilla**. Repeat this process until all the **tortillas** and **mixture** is used up. Sprinkle the remaining **shredded Cheddar** over the stack and bake until the cheese is melted and golden, **10-12 minutes**.

**TIP:** If making for 4 people, build 2 stacks of tortillas.



## Cook the veggies

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion** and **carrot**, **2 minutes**. Add the **capsicum** and cook, stirring, until softened, **3-4 minutes**. Add the **garlic** and cook, tossing, until fragrant, **1 minute**. Transfer to a plate.



## Make the salsa

While the stack is baking, roughly chop the **tomato** and **baby spinach leaves**. In a medium bowl, combine the **white wine vinegar** and a drizzle of **olive oil**. Season. Add the **tomato** and **baby spinach**. Toss to combine.



## Cook the beef

**SPICY!** This is a mild spice blend, but use less if you're sensitive to heat. Return the frying pan to a high heat and add a drizzle of **olive oil**. When the oil is hot, cook the **beef mince**, breaking up with a spoon, until browned, **3-4 minutes**. Add the **Tex-Mex spice blend** and cook, stirring, until fragrant, **1 minute**. Reduce the heat to medium-high, add the **tomato paste** and stir to combine. Add the **water** and return the cooked **veggies** to the pan. Stir to combine and bring to a simmer. Season with **salt** and **pepper** and remove from the heat.



## Serve up

Using a serrated knife, cut the tortilla stack into wedges. Divide the wedges between plates and top with **Greek-style yoghurt**. Serve with the salsa.

## Enjoy!

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