



Crispy Nachos

with Chorizo Queso and Refried Bean Dip

Special Sides 20–25 Minutes • Medium Spice

1A



Plain Taco Tortilla



Garlic Clove



Monterey Jack Cheese



Red Leicester



Green Chilli



Red Kidney Beans



Chorizo



Central American Style Spice Mix



Tomato Puree



Chicken Stock Paste



Soured Cream

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, fine grater, sieve, frying pan, bowl and potato masher.

Ingredients

Ingredients	Quantity
Plain Taco Tortilla 13)	6
Garlic Clove**	2
Monterey Jack Cheese**	30g
7)	
Red Leicester** 7)	30g
Green Chilli**	½
Red Kidney Beans	1 carton
Chorizo**	90g
Central American Style Spice Mix	1 sachet
Tomato Puree	1 sachet
Chicken Stock Paste	10g
Soured Cream** 7)	150g

Pantry	Quantity
Water for the Beans*	75ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	394g	100g
Energy (kJ/kcal)	3546/847	900/215
Fat (g)	45.3	11.5
Sat. Fat (g)	22.7	5.8
Carbohydrate (g)	65.4	16.6
Sugars (g)	8.9	2.2
Protein (g)	35.8	9.1
Salt (g)	5.57	1.41

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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60 Worship St, London EC2A 2EZ

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2



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Get Prepped

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Cut each **tortilla** into 8 triangles (use scissors if easier). Place on a large baking tray in a single layer and drizzle with **oil**.

TIP: Use two baking trays if necessary.

b) Peel and grate the **garlic** (or use a garlic press). Grate the **cheeses** and thinly slice the **green chilli**.

c) Drain and rinse the **kidney beans** in a sieve.

d) Bake the **tortilla triangles** on the top shelf of your oven until lightly golden brown and crisp, 5-7 mins. **TIP:** Keep an eye on them to make sure they don't burn. Remove from your oven and set aside.

Make the Refried Bean Dip

a) Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

b) When hot, add the **chorizo** and fry until it starts to brown, 3-4 mins. Transfer the **chorizo** to a bowl and pop your pan back on medium-high heat.

c) Add the **Central American style spice mix**, **tomato puree** and **half the garlic** to the pan and stir-fry for 1 min, then stir in the **water for the beans** (see ingredients for amount), **chicken stock paste** and **kidney beans**.

d) Roughly mash the **beans** in the pan with a potato masher, then bring to the boil and simmer until thickened, 3-4 mins. Once thickened, transfer the **refried bean dip** to a serving bowl and wash out your pan.

Queso Time

a) Add the **soured cream** to your pan along with the remaining **garlic** and pop onto medium heat.

b) Bring to the boil, then remove from the heat and add the **cheeses**. Stir vigorously to melt and combine them, then season with **salt** and **pepper**.

c) Transfer the **queso sauce** to a serving bowl and sprinkle over the **chorizo** and **chilli**.

d) Serve your **chorizo queso** and **refried bean dips** with the **crispy nachos** for scooping up.

Enjoy!