

Loaded Cheesy Beef & Chorizo Nachos

with Corn, Tomato Salsa & Jalapeños

Grab your Meal Kit with this symbol



Red Onion



Corn



Capsicum



Mild Chorizo



Beef Mince



Mexican Fiesta Spice Blend



Tomato Paste



Shredded Cheddar Cheese



Tomato



Coriander



Pickled Jalapeños (Optional)



Corn Chips



Light Sour Cream

 Hands-on: **20-30 mins**
 Ready in: **30-40 mins**
 Naturally Gluten-Free
Not suitable for coeliacs

 Spicy (Mexican Fiesta spice blend, optional pickled jalapeños)

Now this is our kind of nachos! Spiked with our Mexican Fiesta spice blend, the saucy beef topping brings the flavour to the table, while quick pickled onion, fresh salsa and sour cream balance out the heat.

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1	2
white wine vinegar*	¼ cup	½ cup
corn	1 cob	2 cobs
capsicum	1	2
mild chorizo	1 packet (250g)	2 packets (500g)
beef mince	1 small packet	1 medium packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
coriander	1 bag	1 bag
pickled jalapeños (optional)	1 medium packet	1 large packet
corn chips	1 large packet	2 large packets
light sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5276kJ (1261Cal)	702kJ (168Cal)
Protein (g)	73.2g	9.7g
Fat, total (g)	71.6g	9.5g
- saturated (g)	26.5g	3.5g
Carbohydrate (g)	71.7g	9.5g
- sugars (g)	23g	3.1g
Sodium (mg)	2932mg	390mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Pickle the onion

Thinly slice **red onion**. In a small bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch 1/2 the sliced **onion** in your hands, then add it to the **pickling liquid**. Add just enough **water** to cover **onion**. Set aside.

2



Get prepped

Slice kernels off **corn** cob. Thinly slice **capsicum**. Finely chop **mild chorizo**.

3



Cook the corn & chorizo

In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **corn** kernels and **chorizo** until lightly browned, **4-6 minutes**. Transfer to a medium bowl and cover to keep warm.

4



Cook the beef topping

SPICY! You may find the **spice blend** hot. Add less if you're sensitive to heat. Return pan to medium-high heat with a drizzle of **olive oil**. Cook **capsicum** and remaining **onion** until tender, **4-5 minutes**. Add **beef mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**. Add **Mexican Fiesta spice blend** and **tomato paste** and cook until fragrant, **1 minute**. Add the **water**, stirring to combine. Reduce heat to low, then sprinkle **shredded Cheddar cheese** on top. Cover tightly with foil or a lid, then cook until cheese is melted, **3-4 minutes**.

5



Prep the toppings

While beef is cooking, roughly chop **tomato** and **coriander**. In a second medium bowl, combine **tomato**, a splash of **pickling liquid** and 1/2 the **coriander**. Toss to combine, then season to taste. Roughly chop **pickled jalapeños** (if using).

TIP: Jalapeños are slightly spicy. Add less or leave them out, if you prefer!

6



Serve up

Drain pickled onion. Spread **corn chips** over a large serving dish or platter. Spoon over the cheesy beef topping and chorizo and corn mixture. Top with **light sour cream**, tomato salsa and jalapeños. Garnish with pickled onion and remaining coriander to serve.

Enjoy!

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