



# Pulled Pork Nachos

with Avocado Salsa

**FAMILY** 20 Minutes



Pulled Pork



Tortilla Chips



Mexican Seasoning



Black Beans



Lime



Mozzarella Cheese, shredded



Roma Tomato



Avocado



Garlic



Green Onions



BBQ Sauce



Sour Cream



Red Onion, chopped

## HELLO NACHO NIGHT

*The toppings are endless in this 20 min weeknight wonder!*

# Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

## Bust Out

2 Baking Sheets, Large Bowl, Small Bowl, Medium Bowl, Aluminum Foil, Strainer, Microplane/Zester

## Ingredients

	4 Person
Pulled Pork	600 g
Tortilla Chips	340 g
Mexican Seasoning	1 tbsp
Black Beans	398 ml
Lime	1
Mozzarella Cheese, shredded	2 cup
Roma Tomato	160 g
Avocado	1 pc
Garlic	6 g
Green Onions	2 pc
BBQ Sauce	4 tbsp
Sour Cream	6 tbsp
Red Onion, chopped	113 g
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### 1. PREP

Drain, then rinse **beans**. Cut **tomatoes** into ½-inch pieces. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Thinly slice **green onion**. Peel, pit then cut **avocados** into ½ inch pieces. Peel, then mince the **garlic**.



### 4. MAKE SALSA

While the **nachos** bake, add the **tomato, avocado, onion, half the garlic, half the lime juice, 1 tsp sugar** and **1 tbsp oil** to a medium bowl. Season with **salt and pepper**. Stir to combine. Set aside.



### 2. MIX PULLED PORK

Add **pork** to a large bowl. Using two forks, pull apart **pork** to shred. Add the **BBQ sauce, Mexican seasoning** and **beans**. Season with **salt and pepper**. Stir to combine.



### 5. MAKE CREMA

Stir together **sour cream, lime zest, remaining lime juice** and **remaining garlic** in a small bowl. Season with **salt and pepper**. Set aside.



### 3. ASSEMBLE NACHOS

Divide and layer the **tortilla chips** and **pulled pork mixture** between two foil-lined baking sheets. Sprinkle with **cheese**. Bake the **assembled nachos** in the **middle and top** of the oven, rotating sheets halfway through cooking, until the **cheese** melts and starts to brown, and pork is warmed through 6-7 min.

\*\*



### 6. FINISH AND SERVE

Sprinkle **green onions** over the nachos. Divide the **nachos** between plates. Dollop over the **crema**. Serve with **avocado salsa**. Squeeze over a **lime wedge** if desired.

## Dinner Solved!