



Tex-Mex Cheesy Beef Nachos

with Cheddar Cheese & Sour Cream

Grab your Meal Kit
with this symbol



Brown Onion



Garlic



Carrot



Sweetcorn



Mini Flour
Tortillas



Tex-Mex
Spice Blend



Beef Mince



Tomato Paste



Beef-Style Stock
Powder



Baby Spinach
Leaves



Shredded Cheddar
Cheese



Sour Cream

Hands-on: 30-40 mins
Ready in: 35-45 mins

What do you call cheese that isn't yours? It's nacho cheese! Luckily for you, we don't just have cheesy words, we also have cheesy nachos (and they're all yours). The saucy topping includes our Tex-Mex spice blend for subtle heat and delicious flavour, and we've added sour cream for a refreshing balance. The combination on this tasty meal is no joke!

Pantry items

Olive Oil

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

Two oven trays lined with baking paper · Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	½	1
garlic	2 cloves	4 cloves
carrot	1	2
sweetcorn	½ tin	1 tin
mini flour tortillas	6	12
Tex-Mex spice blend	1 sachet	1 sachet
beef mince	1 packet	1 packet
tomato paste	1 packet	2 packets
water*	½ cup	¾ cup
beef-style stock powder	1 sachet (5g)	1 sachet (10g)
baby spinach leaves	1 bag (30g)	1 bag (60g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3534kJ (845Cal)	679kJ (162Cal)
Protein (g)	48.5g	9.3g
Fat, total (g)	38.1g	7.3g
- saturated (g)	22.4g	4.3g
Carbohydrate (g)	58.2g	11.2g
- sugars (g)	16.9g	3.2g
Sodium (mg)	1846mg	355mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/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 **200°C/180°C fan-forced**. Finely chop the **brown onion** (see ingredients) and **garlic**. Grate the **carrot**. Drain the **sweetcorn** (see ingredients).



Bake the nacho chips

Slice each **mini flour tortilla** into 6 wedges. Arrange the **tortilla** wedges over two lined oven trays. Drizzle (or spray) with **olive oil** and season with **salt** and **pepper**. Bake until golden and crispy, **8-10 minutes**.

TIP: Keep an eye on them. You want them crisp, but not burnt!



Cook the beef & veggies

While the nacho chips are baking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **onion**, stirring, until softened, **3-4 minutes**. Add the **carrot** and **sweetcorn** and cook until softened, **4-5 minutes**. Add the **garlic** and **Tex-Mex spice blend** and cook until fragrant, **1 minute**. Add the **beef mince** and cook, breaking it up with a spoon, until browned, **4-5 minutes**.



Make it saucy

Add the **tomato paste**, the **water** and **beef-style stock powder** to the **beef** and stir to combine. Bring to the boil, then reduce the heat to low and simmer until slightly thickened, **2-3 minutes**. Stir through the **baby spinach leaves** until wilted, **1 minute**. Season with **pepper**.

TIP: Don't simmer it for too long, you want it to be nice and saucy! Add a dash more water to loosen the mixture if needed.



Add the cheese

Sprinkle the **shredded Cheddar cheese** over the **beef mixture**, cover with a lid (or foil) and cook until the cheese has melted, **2-3 minutes**.



Serve up

Divide the nacho chips between plates and top with the Tex-Mex cheesy beef. Dollop with the **sour cream** to serve.

TIP: Serve the nacho chips on the side if you prefer!

Enjoy!