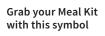


Easy Plant-Based Mexican Mince Loaded Fries with 'Cheeze' & Tomato-Celery Salsa

NEW















Celery







Baby Spinach Leaves



Plant-Based



Mince





Plant-Based

Grated Cheese

Spice Blend

Enchilada Sauce



Prep in: 15-25 mins Ready in: 30-40 mins

Plant Based*

*Custom Recipe is not Plant Based



Crispy and golden, these fries are the perfect foundations for all the tasty toppings that are packed onto this loaded dish. Spinach, Mexican 'mince', cheeze and enchilada sauce also deserve some solid recognition for levelling up this meal!

Pantry items

Olive Oil, White Wine Vinegar, Plant-Based Butter, Brown Sugar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

9. 36.3				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato fries	1 medium bag	1 large bag		
tomato	1	2		
celery	1 medium bag	1 large bag		
baby spinach leaves	1 small bag	1 medium bag		
white wine vinegar*	drizzle	drizzle		
plant-based mince	1 packet	2 packets		
Tex-Mex spice blend	1 medium sachet	2 medium sachets OR 1 large sachet		
enchilada sauce	1 packet (150g)	2 packets (300g)		
water*	1/4 cup	½ cup		
plant-based butter*	20g	40g		
brown sugar*	½ tsp	1 tsp		
plant-based grated cheese	1 packet	2 packets		
beef mince**	1 small packet	2 small packets OR 1 large packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Per Serving	Per 100g
2104kJ (503Cal)	414kJ (99Cal)
22.9g	4.5g
23.6g	4.6g
7.1g	1.4g
43.3g	8.5g
7.1g	1.4g
2015mg	397mg
	2104kJ (503Cal) 22.9g 23.6g 7.1g 43.3g 7.1g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2196kJ (525Cal)	412kJ (98Cal)
Protein (g)	34.5g	6.5g
Fat, total (g)	24.2g	4.5g
- saturated (g)	9.8g	1.8g
Carbohydrate (g)	37.8g	7.1g
- sugars (g)	6g	1.1g
Sodium (mg)	1492mg	280mg

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.

We're here to help!

Scan here if you have any questions or concerns





Bake the fries

- Preheat oven to 240°C/220°C fan-forced. Get all your ingredients and equipment ready.
- Place potato fries on a lined oven tray.
- Drizzle with olive oil, season with salt and toss to coat. Bake until tender, 20-25 minutes.



Cook the mince

- · When fries have 10 minutes remaining, in a large frying pan, heat a drizzle of olive oil over medium-high heat.
- Cook **plant-based mince**, breaking up with a spoon, until just browned, 4-5 minutes.
- To pan, add Tex-Mex spice blend and cook until fragrant, 1 minute.
- Stir through **enchilada sauce**, the **water**, the **plant-based butter** and the brown sugar, until slightly thickened, 1-2 minutes.

Custom Recipe: If you've swapped to beef mince, cook beef mince in the same way as the plant-based mince. Drain excess oil from the pan before adding the spice blend.



Get prepped

- Meanwhile, finely chop tomato.
- · Thinly slice celery.
- · Roughly chop baby spinach leaves.
- In a medium bowl, combine tomato, spinach, celery and a drizzle of the white wine vinegar and olive oil. Season.



Serve up

- Divide fries between plates.
- Top with Mexican veggie mince, plant-based grated cheese and tomato-celery salsa to serve. Enjoy!

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