

# Cheesy Tex-Mex Beef & Bacon Nachos

with Avo & Sour Cream

CUSTOMER FAVOURITE

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Carrot



Sweetcorn



Mini Flour Tortillas



Diced Bacon



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Cheddar Cheese



Avocado



Light Sour Cream



Slow-Cooked Beef Brisket

### Recipe Update

Due to local availability, we've replaced some of your ingredients. They may be a little different to what's pictured but it'll be just as delicious!

Prep in: 25-35 mins  
Ready in: 30-40 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!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil

## 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

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
garlic	2 cloves	4 cloves
carrot	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
mini flour tortillas	6	12
diced bacon	1 packet (90g)	1 packet (180g)
beef mince	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	1 packet
water*	½ cup	¾ cup
Cheddar cheese	1 medium packet	1 large packet
avocado	½	1
light sour cream	1 medium packet	1 large packet
slow-cooked beef brisket**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3720kJ (889Cal)	715kJ (171Cal)
Protein (g)	51.8g	10g
Fat, total (g)	49.1g	9.4g
- saturated (g)	19.6g	3.8g
Carbohydrate (g)	56.5g	10.9g
- sugars (g)	14.8g	2.8g
Sodium (mg)	1650mg	317mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3870kJ (925Cal)	709kJ (169Cal)
Protein (g)	51.6g	9.5g
Fat, total (g)	52.6g	9.6g
- saturated (g)	20.8g	3.8g
Carbohydrate (g)	58g	10.6g
- sugars (g)	15.1g	2.8g
Sodium (mg)	2071mg	380mg

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](https://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



## Get prepped

- Preheat oven to **200°C/180°C fan-forced**.
- Finely chop **garlic**.
- Grate **carrot**.
- Drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a bowl.

**TIP:** Cover the pan with a lid if the kernels are 'popping' out.



## Make it saucy

- Add the **water** to the beef and stir to combine.
- Bring to the boil, then reduce heat to low and simmer until slightly thickened, **1-2 minutes**. Season with **pepper**.
- Sprinkle **Cheddar cheese** over, then cover with a lid (or foil) and cook until the cheese has melted, **2-3 minutes**.

**TIP:** Don't simmer it for too long, you want it to be nice and saucy!



## Bake the nacho chips

- Meanwhile, slice **mini flour tortillas** into quarters.
- Divide **tortillas** between two lined oven trays (don't worry if they overlap).
- Drizzle with **olive oil** and season with **salt**. Bake until lightly golden and crispy, **8-10 minutes**.



## Mash the avo

- While the cheese is melting, place **avocado** (see ingredients) flesh in a small bowl and mash with a fork. Season to taste.

**Little cooks:** Help prep the avo!



## Start the topping

- Meanwhile, return pan to high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking bacon up with a spoon, until just golden, **3-4 minutes**.
- Add **beef mince** and **carrot** and cook, breaking mince up with a spoon, until browned, **4-5 minutes**.
- Add **garlic**, **Tex-Mex spice blend** and **tomato paste** and cook until fragrant, **1 minute**.

**Custom Recipe:** If you've upgraded to slow-cooked beef brisket, transfer beef brisket (including the liquid) to a bowl and shred with 2 forks. Cook shredded beef (no need for oil) with carrot, stirring, until heated through and liquid has evaporated, 4-5 minutes. Continue as above.



## Serve up

- Divide the nacho chips between plates and top with the cheesy beef mixture.
- Top with **light sour cream**, charred corn and avocado to serve. Enjoy!

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

**Little cooks:** Have fun assembling the nachos!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)