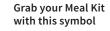


Cheesy Tex-Mex Beef & Bacon Nachos

with Avo & Sour Cream

CUSTOMER FAVOURITE

KID FRIENDLY















Sweetcorn









Spice Blend

Tomato Paste





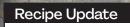


Cheddar Cheese



Cream





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!

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 \cdot Large frying pan with a lid (or foil)

Ingredients

9		
	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*	⅓ cup	⅔ cup
Cheddar cheese	1 medium packet	1 large packet
avocado	1/2	1
light sour cream	1 medium packet	1 large packet
slow-cooked beef brisket**	1 small packet	2 small packets OR 1 large packet
	1 small 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 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.



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**.



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.



Make it saucu

- 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!



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!



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!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate

