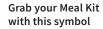




Cheesy Black Bean Loaded Nachos with Pickled Jalapeños & Sour Cream











Snacking Tomatoes





Coriander



Sweetcorn





Mexican Fiesta







Vegetable Stock Powder

Cheddar Cheese





White Corn Tortilla Strips

Cream

Pickled Jalapeños

(Optional)

Prep in: 20 mins Ready in: 20 mins

Quick! Grab the sour cream and those crunchy corn chips, and don't forget the all-important salsa with tomato and coriander - we're going to need it to build the best nachos imaginable. Black beans cooked in our Mexican fiesta spice is a must-have to bring everything together. Now dig in before it's all gone!

Pantry items

Olive Oil, Brown Sugar, Butter



Before you start

Wash your hands and any fresh food.

You will need

Large frying pan with a lid (or foil)

Ingredients

	2 People
olive oil*	refer to method
brown onion	1
snacking tomatoes	1 punnet
coriander	1 bag
lime	1
sweetcorn	1 tin (125g)
black beans	1 packet
Mexican fiesta spice blend 🕖	1 medium sachet
passata	1 box
vegetable stock powder	1 medium sachet
brown sugar*	1 tsp
butter*	20g
Cheddar cheese	1 large packet
white corn tortilla strips	1 packet
light sour cream	2 medium packets
pickled jalapeños 🌶 (optional)	1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5437kJ (1299Cal)	645kJ (154Cal)
Protein (g)	41g	4.9g
Fat, total (g)	68.5g	8.1g
- saturated (g)	25.3g	3g
Carbohydrate (g)	118.5g	14.1g
- sugars (g)	21.8g	2.6g
Sodium (mg)	2491mg	296mg

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.



Get prepped & make the salsa

- Thinly slice brown onion. Halve snacking tomatoes. Roughly chop coriander. Slice lime into wedges.
- Drain sweetcorn. Drain and rinse black beans.
- In a small bowl, combine **tomatoes**, **coriander**, a squeeze of **lime juice** and a drizzle of **olive oil**. Season and set aside.



Cook the beans

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook onion, corn and black beans, stirring, until softened, 4-5 minutes.
- SPICY! This spice blend is hot! Add less if you're sensitive to heat. Reduce heat
 to medium then add Mexican Fiesta spice blend and cook until fragrant,
 1 minute.
- Stir in passata, vegetable stock powder, the brown sugar, the butter and a splash of water, until slightly thickened, 1-2 minutes.



Make it cheesy

- Sprinkle Cheddar cheese over beans, then cover with a lid or foil.
- Reduce heat to low. Cook until cheese is melted, 2-3 minutes.



Serve up

- Place white corn tortilla strips on a serving platter. Top with cheesy
 Mexican black beans. Drizzle over light sour cream.
- Top with tomato salsa and **pickled jalapeños** (if using!). Enjoy!



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



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