



Cheesy BBQ Beef Nachos

with Salsa & Sour Cream

Grab your Meal Kit with this symbol



Tomato



Cucumber



Capsicum



Coriander



Lime



Pickled Jalapeños (Optional)



Beef Mince



All-American Spice Blend



BBQ Sauce



Cheddar Cheese



White Corn Tortilla Strips



Light Sour Cream



Tomato Salsa

Prep in: 20 mins
Ready in: 20 mins

Nacho-average dish! This one is finger-licking good in all the best ways. Loaded high with only the best BBQ beef and salsa concoction there is, you'll be definitely coming back for more.

Pantry items

Olive Oil

SAE



Before you start

Wash your hands and any fresh food.

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
tomato	1
cucumber	1
capsicum	1
coriander	1 medium bag
lime	1
pickled jalapeños 🌶️ (optional)	1 medium packet
beef mince	1 small packet
All-American spice blend	1 medium sachet
BBQ sauce	1 packet
Cheddar cheese	1 large packet
white corn tortilla strips	1 packet
light sour cream	1 medium packet
tomato salsa	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4959kJ (1185Cal)	732kJ (175Cal)
Protein (g)	49.9g	7.4g
Fat, total (g)	64.8g	9.6g
- saturated (g)	20.9g	3.1g
Carbohydrate (g)	94.9g	14g
- sugars (g)	23.6g	3.5g
Sodium (mg)	1847mg	273mg

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://www.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



1



Get prepped

- Finely chop **tomato** and **cucumber**.
- Roughly chop **capsicum** and **coriander**.
- Slice **lime** into wedges.
- Roughly chop **pickled jalapeños** (if using).

3



Make the salsa

- In a medium bowl, combine **tomato**, **cucumber**, **coriander**, a squeeze of **lime juice** and a drizzle of **olive oil**. Season to taste.

2



Cook the beef

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef mince** and **capsicum**, breaking up mince with a spoon, until just browned, **4-5 minutes**. Drain oil.
- Add **All-American spice blend** and cook until fragrant, **1 minute**.
- Stir in **BBQ sauce** then season with **salt** and **pepper**. Sprinkle over **Cheddar cheese**. Cover with a lid (or foil) and cook until the cheese has melted, **1-2 minutes**.

4



Serve up

- Place **white corn tortilla strips** on a sharing plate.
- Top with cheesy BBQ beef, cucumber salsa and **light sour cream**.
- Sprinkle with pickled jalapeños (if using) and serve with **tomato salsa** and remaining lime wedges. Enjoy!

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