



# Loaded Cheesy Beef & Chorizo Nachos

with Corn, Tomato Salsa & Jalapeños

PUB BISTRO

Grab your Meal Kit with this symbol



Capsicum



Brown Onion



Corn



Pickled Jalapeños (Optional)



Mini Flour Tortillas



Mild Chorizo



Beef Mince



Mexican Fiesta Spice Blend



Tomato Paste



Cheddar Cheese



Greek-Style Yoghurt



Tomato Salsa



Coriander

Prep in: 20-30 mins  
Ready in: 30-40 mins

Now this is our kind of nachos! Spiked with our Mexican Fiesta spice blend, the saucy beef topping brings the flavour to the table, while pickled jalapeños spice it up and Greek style yoghurt balances out the heat.

### 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

Large frying pan · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
capsicum	1	2
brown onion	1	2
corn	1 cob	2 cobs
pickled jalapeños (optional)	1 medium packet	1 large packet
mini flour tortillas	6	12
mild chorizo	1 packet (250g)	2 packets (500g)
beef mince	1 small packet	2 small packets OR 1 large packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
tomato paste	½ packet	1 packet
<b>water*</b>	½ cup	1 cup
Cheddar cheese	1 medium packet	1 large packet
Greek-style yoghurt	1 medium packet	1 large packet
tomato salsa	1 medium packet	1 large packet
coriander	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4983kJ (1191Cal)	606kJ (145Cal)
Protein (g)	70.4g	8.6g
Fat, total (g)	64.4g	7.8g
- saturated (g)	27.2g	3.3g
Carbohydrate (g)	78.9g	9.6g
- sugars (g)	28.1g	3.4g
Sodium (mg)	2984mg	363mg

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.

## Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager

1



## Get prepped

- Preheat oven to **200°C/180°C fan-forced**.
- Thinly slice **capsicum** and **brown onion**. Slice kernels off **corn** cob. Roughly chop **pickled jalapenos** (if using).
- Slice **mini flour tortillas** into quarters.
- Finely chop **mild chorizo**.

4



## Finish the topping

- **SPICY!** You may find the spice blend hot. Add less if sensitive to heat. Drain oil from pan, then add **Mexican Fiesta spice blend** and **tomato paste** (see ingredients) and cook until fragrant, **1 minute**. Add the **water**, stirring to combine.
- Reduce heat to low, then sprinkle over **Cheddar cheese**. Cover tightly with foil or a lid, then cook until cheese is melted, **3-4 minutes**.

2



## Cook the chorizo topping

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **corn** and **chorizo**, stirring, until lightly browned, **4-6 minutes**.
- Transfer to a medium bowl. Cover to keep warm.

5



## Bake the tortilla chips

- Meanwhile, spread **tortilla** chips over a lined oven tray (don't worry if they overlap).
- Drizzle with **olive oil** and season with **salt**. Bake until lightly golden and crisp, **8-10 minutes**.

3



## Start the topping

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **capsicum** and **onion**, tossing, until tender, **4-5 minutes**.
- Add **beef mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**.

6



## Serve up

- Divide tortilla chips between plates or on a serving platter. Spoon over the cheesy beef topping and the chorizo mixture.
- Top with **Greek style yoghurt**, **tomato salsa** and **jalapeños**.
- Tear over **coriander** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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