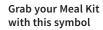




Cheesy BBQ Beef Nachos with Salsa & Sour Cream













Capsicum

Coriander





Pickled Jalapeños (Optional)





Spice Blend





BBQ Sauce

Cheddar Cheese





White Corn Tortilla Strips

SAE



Tomato Salsa

Pantry items Olive Oil

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 concotion there is, you'll be definetly coming back for more.

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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

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute



Get prepped

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



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.



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.



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!



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



up-to-date allergen information.

ingredient, please be aware allergens may have changed.



Scan here if you have any questions or concerns

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