



# Cheesy BBQ Beef Nachos

with Salsa & Sour Cream

Grab your Meal Kit with this symbol



Tomato



Cucumber



Carrot



Coriander



Lime



Pickled Jalapeños (Optional)



Beef Mince



All-American Spice Blend



BBQ Sauce



Cheddar Cheese



White Corn Tortilla Strips



Light Sour Cream



Tomato Salsa

### Recipe Update

Due to local availability, we've replaced some of your ingredients. They may be a little different to what's pictured, but just as delicious!

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



## Before you start

Wash your hands and any fresh food.

## You will need

Large frying pan

## Ingredients

	<b>2 People</b>
<b>olive oil*</b>	refer to method
tomato	1
cucumber	1
carrot	1
coriander	1 medium bag
lime	1
<b>pickled jalapeños</b> 🌶️ (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://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

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

3



## Make the salsa

- Meanwhile, 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 **carrot**, 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!

We're here to help!

Scan here if you have any questions or concerns



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