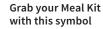


Cheesy Black Bean Loaded Nachos with Pickled Jalapeños & Sour Cream

















Coriander







Black Beans

Sweetcorn



Mexican Fiesta



Diced Tomatoes

with Onion & Garlic

Cheddar Cheese

Spice Blend



Vegetable Stock





White Corn





Light Sour Cream



(Optional)



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
diced tomatoes with onion & garlic	½ medium packet
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.



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.



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 diced tomatoes with garlic & onion (see ingredients), vegetable stock powder, the brown sugar, the butter and a splash of water, until slightly thickened, 1-2 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!

