



Cheesy Black Bean Loaded Nachos

with Pickled Jalapeños & Sour Cream

Grab your Meal Kit with this symbol



Brown Onion



Snacking Tomatoes



Coriander



Lime



Sweetcorn



Black Beans



Mexican Fiesta Spice Blend



Diced Tomatoes with Onion & Garlic



Vegetable Stock Powder



Cheddar Cheese



White Corn Tortilla Strips



Light Sour Cream



Pickled Jalapeños (Optional)

Prep in: 20 mins
Ready in: 20 mins

Quick! Grab the sour cream and those crunchy corn chips, and don't forget the all-important salsa with tomato and coriander - we're going to need it to build the best nachos imaginable. Black beans cooked in our Mexican fiesta spice is a must-have to bring everything together. Now dig in before it's all gone!

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.

1



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.

3



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**.

2



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**.

4



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!

We're here to help!

Scan here if you have any questions or concerns



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