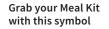
# Cheesy BBQ Beef Nachos with Salsa & Sour Cream













Capsicum



Coriander

Cucumber





Lime



**Beef Mince** 



Pickled Jalapeños (Optional)



BBQ Sauce



All-American

Spice Blend

Cheddar Cheese



White Corn Tortilla Strips



Light Sour Cream



Tomato Salsa

**Pantry items** Olive Oil

# 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

<sup>\*</sup>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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 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

 Meanwhile, 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!

