



Mexican Beef Tortilla Stack

with Yoghurt & Tomato-Coriander Salsa

KID FRIENDLY

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Carrot



Capsicum



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Cheddar Cheese



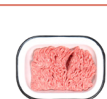
Tomato



Coriander



Greek-Style Yoghurt



Pork Mince

Prep in: 25-35 mins
Ready in: 35-45 mins

This tortilla stack is bursting with juicy beef mince, mild Tex-Mex spices, sweet capsicum, and mandatory melted Cheddar. Serve with a vibrant salsa and a dollop of yoghurt for creaminess and tang.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
garlic	2 cloves	4 cloves
carrot	1	2
capsicum	1	2
beef mince	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 medium packet	2 medium packets
water*	½ cup	1 cup
mini flour tortillas	6	12
Cheddar cheese	1 large packet	2 large packets
tomato	1	2
white wine vinegar*	1 tsp	2 tsp
coriander	1 packet	1 packet
Greek-style yoghurt	1 medium packet	1 large packet
pork mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3288kJ (785Cal)	530kJ (126Cal)
Protein (g)	50.6g	8.2g
Fat, total (g)	35.9g	5.8g
- saturated (g)	17g	2.7g
Carbohydrate (g)	62.8g	10.1g
- sugars (g)	23.7g	3.8g
Sodium (mg)	1230mg	198mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3260kJ (779Cal)	526kJ (125Cal)
Protein (g)	47.1g	7.6g
Fat, total (g)	36.8g	5.9g
- saturated (g)	16.5g	2.7g
Carbohydrate (g)	62.8g	10.1g
- sugars (g)	23.7g	3.8g
Sodium (mg)	1229mg	198mg

The quantities provided above are averages only.

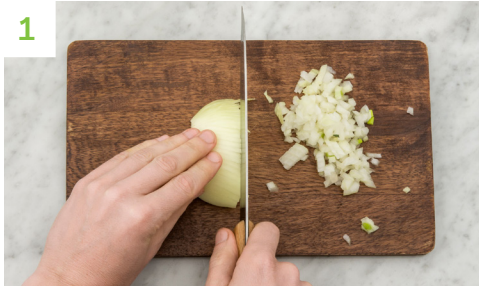
Allergens

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.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **brown onion**.
- Finely chop **garlic**.
- Grate **carrot**.
- Cut **capsicum** into small chunks.



Bake the stack

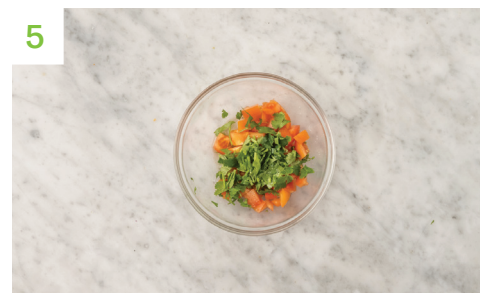
- Place a **mini flour tortilla** on a lined oven tray. Top tortilla with some of the **beef mixture** and spread in an even layer. Sprinkle over a little **Cheddar cheese** (save half for the top!) and top with another **tortilla**. Repeat this process until all the tortillas and mixture is used up.
- Sprinkle the remaining **Cheddar** over the stack. Bake until cheese is melted and golden, **10-12 minutes**.

TIP: If you're making for 4 people, build two tortilla stacks.



Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** and **carrot**, stirring, until slightly softened, **2 minutes**.
- Add **capsicum** and cook, stirring, until softened, **3-4 minutes**.
- Add **garlic** and cook until fragrant, **1 minute**. Transfer to a plate.



Make the salsa

- While the stack is baking, roughly chop **tomato** and **coriander**.
- In a medium bowl, combine the **white wine vinegar** and a drizzle of **olive oil**. Season.
- Add **tomato** and **coriander**. Toss to combine.



Cook the beef

- Return frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **beef mince**, breaking up with a spoon, until browned, **3-4 minutes**. Drain oil from pan for best results.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat. Add **Tex Mex spice blend** and cook, stirring, until fragrant, **1 minute**. Reduce heat to medium-high, then add **tomato paste**, stirring to combine.
- Add the **water**, then return **cooked veggies** to pan. Stir to combine and bring to a simmer. Season with **salt** and **pepper** and remove from the heat.

Custom Recipe: If you've swapped to pork mince, cook pork mince the same way as above.



Serve up

- Using a serrated knife, cut the tortilla stack into wedges.
- Divide the wedges between plates.
- Top with **Greek-style yoghurt**. Serve with the tomato-coriander salsa. Enjoy!

Rate your recipe

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