



Cheesy Beef Tortilla Tower

with Corn Salsa & Yoghurt

KID'S KITCHEN

NEW

Grab your meal kit with this number

44



Tomato



Brown Onion



Carrot



Sweetcorn



Beef Mince



All-American Spice Blend



Tomato Paste



Mini Flour Tortillas



Cheddar Cheese



Greek-Style Yoghurt



Slow-Cooked Beef Brisket



Greek-Style Yoghurt

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

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! Stack up high a deliciously cheesy and tasty beef concoction that requires some help from our mini chefs. This tortilla tower goldens up in the oven while you and your helpers whip up a speedy salsa. Dig in!

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
tomato	1	2
brown onion	1	2
carrot	1	2
sweetcorn	1 medium tin	1 large tin
beef mince	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
tomato paste	1 medium packet	1 large packet
salt*	¼ tsp	½ tsp
water*	½ cup	1 cup
mini flour tortillas	6	12
Cheddar cheese	1 large packet	2 large packets
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3380kJ (808cal)	306kJ (73cal)
Protein (g)	44.6g	4g
Fat, total (g)	35.3g	3.2g
- saturated (g)	14.2g	1.3g
Carbohydrate (g)	72.3g	6.6g
- sugars (g)	25g	2.3g
Sodium (mg)	1510mg	136.9mg
Dietary Fibre (g)	11.4g	1g

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

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **tomato** and **brown onion**.
- Grate **carrot**.
- Drain **sweetcorn**.

Little cooks: Don your goggles and have a go at peeling off the onion's outer layer!



Bake the tortilla tower

- Place one **mini flour tortilla** on a lined oven tray. Top with one portion of the **beef mixture** and spread in an even layer. Sprinkle with some **Cheddar cheese** (save some for the top!), then top with another **tortilla**. Add the next portion of **beef mixture** on top, then sprinkle with **cheese** followed by another **tortilla**. Repeat until all tortillas and beef mixture has been used up.
- Sprinkle remaining **Cheddar cheese** over the top. Bake until cheese is melted and golden, **10-12 minutes**.

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

Little cooks: Join the fun by helping stack the tower!



Cook the filling

- Heat a large frying pan over high heat.
- Cook **beef mince** (no need for oil!), **carrot** and **onion**, breaking up with a spoon, until just browned, **3-4 minutes**.



Make the salsa

- Meanwhile, wash out frying pan and return to high heat.
- Cook **corn**, tossing, until lightly browned, **4-5 minutes**. Transfer to a medium bowl.
- Add **tomato** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.

TIP: Cover the pan with a lid if the kernels are "popping" out.

Little cooks: Take the lead by tossing the salsa!



Make it saucy

- Reduce heat to medium-high, add **All-American spice blend** and **tomato paste**, then cook until fragrant, **1 minute**.
- Stir in the **salt** and **water**, then simmer until slightly thickened, **1-2 minutes**.
- Season with **salt** and **pepper**. Divide **mixture** into equal portions (5 portions for 2 people / 10 portions for 4 people).



Serve up

- Using a bread knife, cut cheesy beef tortilla tower into wedges (like a cake!) and divide between plates.
- Top with **Greek-style yoghurt**.
- Serve with corn salsa. Enjoy!

Little cooks: Add the finishing touch by dolloping over the yoghurt!

We're here to help!

Scan here if you have any questions or concerns



CUSTOM OPTIONS



SWAP TO SLOW-COOKED BEEF BRISKET

Shred with 2 forks. Cook with carrot and onion as above. Continue with recipe.



DOUBLE GREEK-STYLE YOGHURT

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

