

Cheesy Beef Tortilla Tower

with Corn-Tomato Salsa & Yoghurt

KID'S KITCHEN

Grab your meal kit with this number

44



Brown Onion



Tomato



Carrot



Sweetcorn



Beef Mince



All-American Spice Blend



Tomato Paste



Chicken Stock Pot



Mini Flour Tortillas



Cheddar Cheese



Greek-Style Yoghurt



Greek-Style Yoghurt



Slow-Cooked Beef Brisket

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
brown onion	1	2
tomato	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
chicken stock pot	½ packet	1 packet
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)	2353kJ (562cal)	704kJ (211cal)
Protein (g)	29.1g	8.7g
Fat, total (g)	27.7g	8.3g
- saturated (g)	10.2g	3.1g
Carbohydrate (g)	46.6g	14g
- sugars (g)	16.9g	5.1g
Sodium (mg)	1895mg	567.4mg
Dietary Fibre (g)	6.1g	1.8g

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 **brown onion**.
- Roughly chop **tomato**.
- 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 filling** 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 filling** on top, then sprinkle with **cheese**, followed by another **tortilla**. Repeat until all **tortillas** and **beef filling** 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 making for 4 people, build two stacks.*

Little cooks: *Take charge of sprinkling the cheese and stacking the tortillas. Be careful of the beef filling – it's hot!*



Cook the filling

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



Make the salsa

- Meanwhile, wash out frying pan, then return to high heat.
- Cook **corn kernels**, tossing, until lightly browned, **4-5 minutes**.
- Transfer to a medium bowl, then 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, then add **All-American spice blend** and **tomato paste** and cook until fragrant, **1 minute**.
- Stir in **chicken stock pot** (see ingredients) and the **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 tortilla tower into wedges (like a cake!) and divide between plates.
- Top with **Greek-style yoghurt**.
- Serve with corn-tomato salsa. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW50



CUSTOM OPTIONS

+ **DOUBLE GREEK-STYLE YOGHURT**
Follow method above.

+ **SWAP TO SLOW-COOKED BEEF BRISKET**
Shred with 2 forks in a bowl. Cook over high heat until heated through, 4-5 minutes.

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

