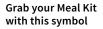


# Alan's Mexican Veggie Tortilla Stack with Salsa & Sour Cream















Mexican Fiesta Spice Blend





Tortillas

Cheese







Lemon





Fiesta spice blend)

When Alan suggested we create a vegetarian tortilla stack, we got right onto it. Not only because he's a nice guy, but because he's our Director of Finance! So, here it is (just in time for pay day) - filled with black beans and veggies coated in our Mexican Fiesta spice blend, plus layers of oozy melted cheese, and topped with salsa and sour cream.

**Pantry items** Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

#### You will need

Large frying pan · Oven tray lined with baking paper

# Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
brown onion	1	2	
carrot	1	2	
corn	1 cob	2 cobs	
black beans	1 tin	2 tins	
Mexican Fiesta spice blend	½ sachet	1 sachet	
tomato paste	1 sachet	2 sachets	
water*	½ cup	1 cup	
mini flour tortillas	6	12	
shredded Cheddar cheese	1 packet (100g)	2 packets (200g)	
cucumber	1	2	
tomato	1	2	
lemon	1/2	1	
sour cream	1 packet (100g)	1 packet (200g)	

**<sup>★</sup>**Pantry Items

#### **Nutrition**

	Per Serving	Per 100g
Energy (kJ)	3766kJ (900Cal)	522kJ (124Cal)
Protein (g)	35.5g	4.9g
Fat, total (g)	41.4g	5.7g
- saturated (g)	19.1g	2.6g
Carbohydrate (g)	84.3g	11.7g
- sugars (g)	25.2g	3.5g
Sodium (mg)	1547mg	214mg

## **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 the oven to 220°C/200°C fan-forced. Finely chop the brown onion. Grate the carrot (unpeeled). Slice the kernels off the corn cob. Drain and rinse the black beans, then transfer to a medium bowl. Roughly mash the beans with a potato masher or fork.



# Start the filling

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion** and **carrot**, stirring, until softened, **5-6 minutes**.



#### Make the sauce

**SPICY!** The spice blend is hot, use less if you're sensitive to heat. Add the **Mexican Fiesta spice blend** (see ingredients) and cook, stirring, until fragrant, **1 minute**. Add the **corn**, **black beans** and **tomato paste** and stir to combine. Add the **water**, stir to combine and bring to a simmer. Season with **salt** and **pepper**. Divide the **mixture** into equal portions (5 portions for 2 people / 10 portions for 4 people).



## Bake the stack

Place 1 mini flour tortilla on an oven tray lined with baking paper. Top the tortilla with 1 portion of the bean mixture and spread in an even layer. Sprinkle with a little shredded Cheddar cheese (save 1/2 for the top!) and top with another tortilla. Add the next portion of bean mixture on top, then sprinkle with cheese and top with another tortilla. Repeat until all the tortillas and bean mixture are used up. Sprinkle the remaining shredded Cheddar cheese over the stack and bake until the cheese is melted and golden, 10-12 minutes.

TIP: If making for 4 people, build 2 stacks of tortillas.



## Make the salsa

While the tortilla stack is baking, roughly chop the **cucumber** and **tomato**. Cut the **lemon** into wedges. In a medium bowl, combine a squeeze of **lemon juice** (see ingredients) with a drizzle of **olive oil** and season with **salt** and **pepper**. Add the **cucumber** and **tomato** and stir to coat.



# Serve up

Using a serrated knife, cut the tortilla stack into wedges (like a cake!) and divide between plates. Top with **sour cream** and the tomatocucumber salsa.

# Enjoy!

If you have any questions or concerns, please visit hellofresh.com.au/contact