



Braised Plant-Based 'Meat' Nachos

with Charred Corn Salsa & Plant-Based Cheddar Cheese



Grab your Meal Kit with this symbol



Mini Flour Tortillas



Sweetcorn



Carrot



Cucumber



Garlic



Tex-Mex Spice Blend



Tomato Paste



Plant-Based Slow Braised Meat



Plant-Based Shredded Cheddar Cheese



Plant-Based Smokey Aioli



Beef Mince

Prep in: 20-30 mins
Ready in: 30-40 mins

Plant Based*
*Custom Recipe is not Plant Based

It's easy to whip up crowd-pleasing nachos when you have our slow braised plant-based 'meat'. Start with a base of crispy oven baked tortilla chips and layer with all the Tex-Mex classics including Cheddar cheese and smokey aioli - both plant-based of course!

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

Pantry items

Olive Oil, Plant-Based Butter, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your veggies a wash.

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
mini flour tortillas	6	12
sweetcorn	1 medium tin	1 large tin
carrot	1	2
cucumber	1	2
plant-based slow braised meat	1 packet	2 packets
garlic	3 cloves	6 cloves
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	1 packet
plant-based butter*	20g	40g
water*	¼ cup	½ cup
plant-based shredded Cheddar cheese	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
plant-based smokey aioli	1 medium packet	1 large packet
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3459kJ (827Cal)	696kJ (166Cal)
Protein (g)	21.2g	4.3g
Fat, total (g)	54.2g	10.9g
- saturated (g)	26g	5.2g
Carbohydrate (g)	79.8g	16.1g
- sugars (g)	18.7g	3.8g
Sodium (mg)	2094mg	421mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3434kJ (821Cal)	646kJ (154Cal)
Protein (g)	39g	7.3g
Fat, total (g)	49.5g	9.3g
- saturated (g)	15.2g	2.9g
Carbohydrate (g)	63.3g	11.9g
- sugars (g)	15.8g	3g
Sodium (mg)	1824mg	343mg

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!



Get prepped

- Preheat oven to **200°C/180°C fan-forced**. Cut **mini flour tortillas** into quarters.
- Drain **sweetcorn**. Grate **carrot**. Roughly chop **cucumber**.
- Roughly chop **plant-based slow braised meat**.
- Finely chop **garlic**.



Cook the topping

- While the tortilla chips are baking, return frying pan to medium-high heat with a drizzle of **olive oil**.
- Add **plant-based slow braised meat** and **carrot** and cook, tossing, until browned, **3-4 minutes**.
- Add **Tex-Mex spice blend**, **tomato paste** and **garlic** and cook until fragrant, **1 minute**.
- Add the **plant-based butter** and the **water** to the **mixture**, stirring to combine.
- Reduce heat to medium, sprinkle over **plant-based shredded Cheddar cheese** and cover with a lid or foil. Simmer until melted, **3-5 minutes**.

Custom Recipe: If you've added beef mince, cook beef mince with carrot, breaking up with a spoon, until browned, 3-4 minutes. Drain oil from pan. Continue with step as above.



Char the corn

- Heat a large frying pan over a high heat. Add **sweetcorn** and cook until lightly browned, **4-5 minutes**.

TIP: Cover the pan with a lid if the kernels are 'jumping' out. Set aside in a medium bowl.



Make the salsa

- To the bowl with the **corn**, add **cucumber**, a drizzle of **white wine vinegar** and a drizzle of **olive oil** and toss to combine. Season to taste.



Bake the tortilla chips

- Place **tortilla chips** in a single layer on a lined oven tray. Drizzle (or spray) with **olive oil**, season with a pinch of **salt** and **pepper** and toss to coat. Bake until golden, **8-10 minutes**.

TIP: If the tortilla chips don't fit in one layer, spread them over two oven trays.



Serve up

- Divide the tortilla chips between plates.
- Top with the plant-based slow braised meat mixture, corn salsa and a dollop of **plant-based smokey aioli** to serve. Enjoy!

Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: hellofresh.com.au/rate