



Cheesy Beef Tortilla Stack

with Mixed Salad Leaves



Brown mince like a pro



Brown Onion



Carrot



Zucchini



Coriander



Mozzarella Cheese



Beef Mince



Baharat Spice Blend



Diced Tomatoes



Beef Stock



Mini Flour Tortillas



Mixed Salad Leaves

Pantry Staples



Olive Oil



Water



Balsamic Vinegar

Hands-on: **20 mins**
Ready in: **35 mins**

You know what's better than a tortilla? A whole whopping stack of 'em of course! This cuisine fusion feast comes together with ease, and the final reveal is just delicious.

BEFORE YOU START

You will need: **chef's knife, chopping board, small grater, medium frying pan, wooden spoon, large frying pan, measuring cup** and **small baking dish** or **round cake tin**. Let's start cooking the **Cheesy Beef Tortilla Stack with Mixed Salad Leaves**



1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Finely chop the **brown onion**. Finely dice the **carrot**. Finely slice the **zucchini**. Finely chop the **parsley** leaves. Grate the **mozzarella cheese**.



2 BROWN THE MINCE

Heat **1/2 the olive oil** in a medium frying pan over a high heat. Add the **beef mince** and cook for **3 minutes** without stirring – this allows it to brown completely. Break up with a wooden spoon, turning over as you go and cook for a further **3 minutes**, until browned through. Add the **Baharat spice blend** and cook, stirring, for **1 minute**. Add the **diced tomatoes, water** and crumble in the **beef stock** cube. Season with **salt** and **pepper**. Reduce the heat to low and simmer for **5 minutes**, or until thickened and fragrant.



3 COOK THE VEGGIES

Meanwhile, heat the **remaining olive oil** in a large frying pan over a medium-high heat. Add the **brown onion, carrot, zucchini** and **1/2 the parsley** and cook for **5 minutes**, or until softened. Add the veggies to the beef mince and stir to combine.



4 CREATE THE TORTILLA STACK

Add **about 1/2 cup** of the **beef** mixture to a small baking dish or cake tin (big enough to fit a tortilla). If you don't have a round dish, cut the **mini flour tortillas** to fit the shape of your dish. Top with a **mini flour tortilla** and repeat with the remaining beef mixture and tortillas, finishing on a beef layer.



5 BAKE THE TORTILLA STACK

Sprinkle over the grated **mozzarella cheese** and **remaining parsley**. Transfer to the oven and bake for **10 minutes**, or until golden.



6 SERVE UP

Cut the cheesy beef tortilla stack into slices and divide between plates. Drizzle the **mixed salad leaves** with a little **balsamic vinegar** and **olive oil** and divide between plates.

Enjoy!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
brown onion	1	2
carrot	1	2
zucchini	1	2
coriander	½ bunch	1 bunch
mozzarella cheese	1 block (100g)	2 blocks (200g)
olive oil*	2 tbs	4 tbs
beef mince	1 packet	2 packets
Baharat spice blend	½ sachet (½ tbs)	1 sachet (1 tbs)
diced tomatoes	½ tin (200g)	1 tin (400g)
water*	¼ cup	½ cup
beef stock	1 cube	2 cubes
mini flour tortillas	4-6	8-10
mixed salad leaves	1 bag	2 bags
balsamic vinegar*	drizzle	drizzle

*Pantry Items | ☑ Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3650kJ (872Cal)	524kJ (125Cal)
Protein (g)	55.3g	7.9g
Fat, total (g)	45.0g	6.5g
- saturated (g)	15.3g	2.2g
Carbohydrate (g)	56.2g	8.1g
- sugars (g)	11.4g	1.6g
Sodium (g)	1190mg	171mg

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