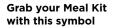
Cheesy Beef Nachos

with Avocado Crema









Brown Onion











Coriander





Mini Flour Tortillas

Lime

Carrot





Spice Blend



Tomato Paste



Shredded Cheddar Cheese



Avocado



Greek Yoghurt

Hands-on: 25 mins Ready in: 30 mins

Feeling the need for muchos nachos? Make everyone in the house happy tonight with these easy homemade tortilla chips served with cheesy beef mince, charred corn and avocado crema.

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

Two oven trays lined with baking paper · Large frying pan with a lid

Ingredients

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	4 People
olive oil*	refer to method
brown onion	1
tomato	1
garlic	3 cloves
corn	1 cob
coriander	1 bag
lime	1
carrot	1
mini flour tortillas	12
beef mince	1 packet
Tex-Mex spice blend	2 sachets
tomato paste	2 sachets
water*	⅔ cup
shredded Cheddar cheese	1 packet (100g)
avocado	1
Greek yoghurt	1 packet (100g)

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3210kJ (767Cal)	652kJ (156Cal)
Protein (g)	47.4g	9.6g
Fat, total (g)	35.0g	7.1g
- saturated (g)	12.9g	2.6g
Carbohydrate (g)	60.2g	12.2g
- sugars (g)	12.1g	2.5g
Sodium (g)	1190mg	242mg

Allergens

Please visit HelloFresh.com.au/foodinfo for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Preheat the oven to 200°C/180°C fan-forced. Finely chop the brown onion and tomato. Finely chop the garlic (or use a garlic press). Slice the corn kernels off the cob. Roughly chop the coriander. Slice the lime into wedges. Grate the carrot (unpeeled).



2. Bake the tortilla chips

Slice each mini flour tortilla into 6 wedges.
Arrange the tortilla wedges over two oven trays lined with baking paper. Drizzle or spray with olive oil and season with salt and pepper. Bake until golden and crispy, 7-9 minutes.

TIP: Keep an eye on them. You want them crisp, but not burnt!



3. Start the mince

SPICY! This is a mild spice blend, but feel free to add less, depending on your taste. While the tortillas are baking, heat a large frying pan over a high heat. Add the corn kernels and cook until charred, 4-5 minutes. Transfer to a bowl. Return the frying pan to a medium-high heat with a drizzle of olive oil. Add the onion and carrot and cook until softened, 3-4 minutes. Add the garlic and cook until fragrant, 1 minute. Add the beef mince and cook, breaking up with a spoon, until browned, 3-4 minutes. Add the Tex-Mex spice blend and cook until fragrant, 1 minute.



4. Make it saucy

Add the **tomato paste** and the **water** to the frying pan and stir to combine. Bring to the boil, then reduce the heat to low and simmer until slightly thickened, **2-3 minutes**. Add a **dash** of **water** if the sauce is too thick. Season to taste with **salt** and **pepper**.

TIP: Don't cook it for too long, you want the nachos to be nice and saucy!



5. Make the avocado crema

Sprinkle the **shredded Cheddar cheese** over the **beef mixture**, cover with a lid or foil and cook until the cheese has melted, **2-3 minutes**. While the cheese is melting, slice the **avocado** in half and scoop the flesh out of its skin. Place in a small bowl and mash with a fork. Add the **Greek yoghurt** and stir to combine. Add a **squeeze** of **lime juice** and season to taste with **salt** and **pepper**.

TIP: For a smoother crema, use a food processor or stick blender.



6. Serve up

Divide the tortilla chips between plates and top with the cheesy beef mixture. Finish the nachos with a dollop of the avocado crema and scatter over the charred corn, tomato and coriander. Serve with the remaining lime wedges.

TIP: Serve the tortilla chips on the side if you prefer!

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