



Clark's Mexican Beef Tortilla Stack

with Yoghurt & Tomato Salsa

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Carrot



Capsicum



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Tomato



Baby Spinach Leaves



Greek-Style Yoghurt

Hands-on: 25-35 mins
Ready in: 35-45 mins

He may not be Superman, but when there's a problem to be solved our director of logistics Clark is a true hero! To celebrate all the times he's saved the day, we're naming this stupendous stack of deliciousness after him.

Pantry items

Olive Oil, 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 fruit and 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
brown onion	1	2
garlic	2 cloves	4 cloves
carrot	1	2
capsicum	1	2
beef mince	1 medium packet	1 large packet
Tex-Mex spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 large packet	2 large packets
tomato	1	2
baby spinach leaves	1 bag (30g)	1 bag (60g)
white wine vinegar*	1 tsp	2 tsp
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3825kJ (914Cal)	524kJ (125Cal)
Protein (g)	59.4g	8.1g
Fat, total (g)	41.2g	5.6g
- saturated (g)	19.9g	2.7g
Carbohydrate (g)	68.2g	9.3g
- sugars (g)	26.9g	9.3g
Sodium (mg)	1413mg	194mg

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 the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Finely chop the **garlic**. Grate the **carrot**. Cut the **capsicum** into bite-sized chunks.



Bake the stack

Place a **mini flour tortilla** on a lined oven tray. Top the **tortilla** with some of the **beef mixture** and spread in an even layer. Sprinkle over a little **shredded Cheddar cheese** (save 1/2 for the top!) and top with another **tortilla**. Repeat this process until all the tortillas and mixture is used up. Sprinkle the remaining **shredded Cheddar** 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.



Cook the veggies

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion** and **carrot**, **2 minutes**. Add the **capsicum** and cook, stirring, until softened, **3-4 minutes**. Add the **garlic** and cook, tossing, until fragrant, **1 minute**. Transfer to a plate.



Make the salsa

While the stack is baking, roughly chop the **tomato** and **baby spinach leaves**. In a medium bowl, combine the **white wine vinegar** and a drizzle of **olive oil**. Season. Add the **tomato** and **baby spinach**. Toss to combine.



Cook the beef

SPICY! This is a mild spice blend, but if you're sensitive to heat, feel free to add less. Return the frying pan to a high heat and add a drizzle of **olive oil**. When the oil is hot, cook the **beef mince**, breaking up with a spoon, until browned, **3-4 minutes**. Add the **Tex-Mex spice blend** and cook, stirring, until fragrant, **1 minute**. Reduce the heat to medium-high, add the **tomato paste** and stir to combine. Add the **water** and return the cooked **veggies** to the pan. Stir to combine and bring to a simmer. Season with **salt** and **pepper** and remove from the heat.



Serve up

Using a serrated knife, cut the tortilla stack into wedges. Divide the wedges between plates and top with **Greek-style yoghurt** and salsa.

Enjoy!