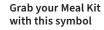


# Clark's Mexican Beef Tortilla Stack

with Yoghurt & Tomato Salsa













Carrot









Tomato Paste



Tortillas

Spice Blend



Shredded Cheddar



Cheese



**Baby Spinach** Leaves



Yoghurt



## 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  $\cdot$  Oven tray lined with baking paper

# Ingredients

9			
	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	

<sup>\*</sup>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.



# 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.



#### 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.



#### 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.



## 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.



## 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!