

Clark's Mexican Beef Tortilla Stack

with Yoghurt & Tomato-Coriander Salsa

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Carrot



Sweetcorn



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Tomato



Coriander



Greek-Style Yoghurt

Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 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 logistics director Clark is a true hero! To celebrate all the times he's saved the day, we're naming this stupendous stack after him. It's bursting with juicy beef mince, mild Tex-Mex spices, sweet capsicum, and mandatory melted Cheddar. Serve with a vibrant salsa and a dollop of yoghurt for creaminess and tang.

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
sweetcorn	1 tin (125g)	1 tin (300g)
beef mince	1 small packet	1 medium packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
coriander	1 bag	1 bag
white wine vinegar*	1 tsp	2 tsp
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

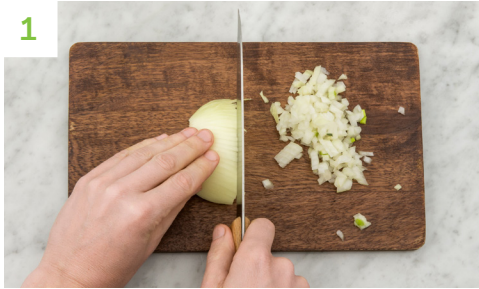
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3523kJ (842Cal)	530kJ (126Cal)
Protein (g)	54.1g	8.1g
Fat, total (g)	38.7g	5.8g
- saturated (g)	19.3g	2.9g
Carbohydrate (g)	62.8g	9.4g
- sugars (g)	24.2g	3.6g
Sodium (mg)	1495mg	225mg

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 oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Finely chop the **garlic**. Grate the **carrot**. Drain the **sweetcorn**.



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. Bake until cheese is melted and golden, **10-12 minutes**.

TIP: If making for 4 people, build two 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**, stirring, until slightly softened, **2 minutes**. Add the **corn kernels** and cook until softened, **3-4 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Transfer to a plate.



Make the salsa

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



Cook the beef

SPICY! This is a mild spice blend, but use less if you're sensitive to heat. Return the frying pan to a high heat with 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, then add the **tomato paste**, stirring to combine. Add the **water**, then 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.

TIP: Drain the oil from the pan before adding the spice blend for best results!



Serve up

Using a serrated knife, cut the tortilla stack into wedges. Divide the wedges between plates. Top with the **Greek-style yoghurt**. Serve with the tomato-coriander salsa.

Enjoy!

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