

Easy Chorizo & Black Bean Nachos

with Corn Salsa & Pickled Onion

Grab your Meal Kit with this symbol



Onion



Mini Flour Tortillas



Tomato



Mixed Leaves



Mild Chorizo



Garlic



Corn



Herbs



Black Beans



Mexican Fiesta Spice Blend



Tomato Paste






Light Sour Cream



Shredded Cheddar Cheese

Recipe Update

The recent flooding on the East Coast of Australia has 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: 15-25 mins
-  Ready in: 30-40 mins
-  Spicy (Mexican Fiesta spice blend)

In this loaded masterpiece, oven-baked tortilla chips are piled high with a saucy chorizo and bean mix and charred corn salsa, along with a heap of mandatory and moreish toppings. Don't forget the fresh herb garnish for an extra burst of flavour.

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 · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	1	2
white wine vinegar*	¼ cup	½ cup
mini flour tortillas	6	12
tomato	1	2
mixed leaves	1 small bag	1 medium bag
mild chorizo	1 packet (250g)	2 packets (500g)
garlic	2 cloves	4 cloves
corn	1 cob	2 cobs
herbs	1 bag	1 bag
black beans	½ tin	1 tin
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	½ cup	¾ cup
light sour cream	1 medium packet	1 large packet
shredded Cheddar cheese	½ medium packet	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4149kJ (991Cal)	652kJ (155Cal)
Protein (g)	52.4g	8.2g
Fat, total (g)	49.5g	7.8g
- saturated (g)	21.4g	3.4g
Carbohydrate (g)	73.5g	11.6g
- sugars (g)	19.8g	3.1g
Sodium (mg)	2926mg	460mg

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 **200°C/180°C fan-forced**.
- Thinly slice **onion**. In a small bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch 1/2 the sliced **onion** in your hands, then add to **pickling liquid**. Add enough **water** to just cover **onion**. Set aside.
- Cut **mini flour tortillas** into quarters. Roughly chop **tomato**, **mixed leaves** and **mild chorizo**. Finely chop **garlic**. Slice the kernels off **corn** cob. Roughly chop **herbs**. Drain and rinse **black beans** (see ingredients).



Cook the chorizo & beans

- While chips are baking, return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **chorizo** and remaining **onion** until golden, **4 minutes**.
- Add **black beans** and cook until softened, **2 minutes**.
- **SPICY!** You may find the spice blend hot. Add less if you're sensitive to heat. Add **garlic**, **Mexican Fiesta spice blend** and **tomato paste** and cook until fragrant, **1 minute**. Add the **water**, then cook until heated through and reduced slightly, **30 seconds**.



Make the salsa & chips

- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a medium bowl. Add **tomato**, **mixed leaves** and a drizzle of **olive oil**, stirring to combine. Season to taste. Set aside.
- Place **tortilla** wedges in a single layer over two lined oven trays. Drizzle (or spray) with **olive oil** and season with **salt** and **pepper**. Toss to coat. Bake until lightly golden and crispy, **8-10 minutes**.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



Serve up

- Drain pickled onion.
- Divide chorizo and black beans between bowls. Top with corn salsa, **light sour cream**, **shredded Cheddar cheese** (see ingredients) and pickled onion. Sprinkle with chopped herbs.
- Serve with tortilla chips.

Enjoy!