

Loaded Chorizo Nachos & Charred Corn Salsa

with Cheddar Cheese, Sour Cream & Pickled Onion

Grab your Meal Kit with this symbol



Red Onion



Mini Flour Tortillas



Tomato



Cucumber



Corn



Mild Chorizo



Black Beans



Tex-Mex Spice Blend



Tomato Paste



Coriander



Sour Cream



Shredded Cheddar Cheese

 Hands-on: 15-25 mins
Ready in: 30-40 mins

Get a load of this masterpiece that looks just as amazing as it tastes! Crunchy tortilla wedges are piled high with a saucy chorizo and bean mix, corn salsa, sour cream, pickled onion and coriander.

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
red onion	1	2
white wine vinegar*	¼ cup	½ cup
mini flour tortillas	6	12
tomato	1	2
cucumber	1	2
corn	1 cob	2 cobs
mild chorizo	1 packet	2 packets
black beans	½ tin (200g)	1 tin (400g)
Tex-Mex spice blend	1 sachet	2 sachets
tomato paste	1 sachet	2 sachets
water*	⅓ cup	⅔ cup
coriander	1 bag	1 bag
sour cream	1 packet (100g)	1 packet (200g)
shredded Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4414kJ (1054Cal)	627kJ (149Cal)
Protein (g)	52.8g	7.5g
Fat, total (g)	53.7g	7.6g
- saturated (g)	22.7g	3.2g
Carbohydrate (g)	79.1g	11.2g
- sugars (g)	22.3g	3.2g
Sodium (mg)	2778mg	395mg

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.



Pickle the onion

Preheat the oven to **200°C/180°C fan-forced**. Thinly slice the **red onion**. In a small bowl, combine 1/2 the **red onion**, **white wine vinegar** and a good pinch of **sugar** and **salt**. Add just enough water to cover the onion and stir to coat. Set aside until serving.



Bake the tortilla chips

Place the **tortilla** wedges in a single layer over two lined baking trays. Drizzle (or spray) with **olive oil**, season with **salt** and **pepper** and toss to coat. Bake until lightly golden and crispy, **8-10 minutes**.



Get prepped

Cut the **mini flour tortillas** into quarters. Finely chop the **tomato** and **cucumber**. Slice the kernels off the **corn** cob. Finely chop the **mild chorizo**. Drain and rinse the **black beans** (see ingredients).



Cook the chorizo

SPICY! This is a mild spice blend, but if you're very sensitive to spice, you may want to add less. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Add the **chorizo** and remaining **red onion** and cook until golden, **4 minutes**. Add the **black beans** (see ingredients) and cook until softened, **2 minutes**. Add the **Tex-Mex spice blend** and **tomato paste** and cook until fragrant, **1 minute**. Add the **water** and cook until heated through and reduced slightly, **30 seconds**. Drain the pickled **onion**.



Char the corn

Heat a large frying pan over a high heat. Add the **corn** kernels and cook until lightly charred, **4-5 minutes**. Transfer to a medium bowl. Add the **tomato**, **cucumber** and a drizzle of **olive oil** and stir to combine. Season to taste and set aside.

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



Serve up

Roughly chop the **coriander**. Divide the tortilla chips between plates and serve with the chorizo, charred corn salsa, **sour cream**, **shredded Cheddar cheese** and pickled red onion. Garnish with the coriander.

Enjoy!