




Product Spotlight: Cream cheese


Cream cheese is a mixture of cream and milk. It has a soft, spreadable texture and mildly acidic taste that is delicious when flavoured with garlic or herbs.



Beef Nachos with Smoky Queso

Mexican beef mince nachos covered with a smoky cream cheese sauce, fresh diced salsa and spring onions. Quick, delicious and easy to throw on your favourite toppings!

 20 minutes

 4 servings

 Beef

30 December 2022

Make a party dish!

Save the recipe for the cheesy queso sauce! You can serve it in a bowl topped with fresh salsa, spring onions or pickled jalapeños. Serve with the tortilla strips on the side for dipping!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	34g	53g

FROM YOUR BOX

BEEF MINCE	600g
TOMATO PASTE	1 sachet
SPRING ONIONS	1 bunch
TOMATOES	2
GREEN CAPSICUM	1
CORN COB	1
CREAM CHEESE	1 tub
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

salt, pepper, smoked paprika, ground cumin, 1 garlic clove

KEY UTENSILS

large frypan, small saucepan

NOTES

You can serve these nachos with some lime wedges or chopped coriander if you have some.



1. COOK THE BEEF

Heat a frypan over medium-high heat. Add beef mince, tomato paste, **1 tbsp cumin** and **1 tbsp paprika**. Slice and add spring onions (reserve tops for garnish). Cook for 6-8 minutes until cooked through. Season to taste with **salt and pepper**.



2. PREPARE THE SALSA

Dice tomatoes and capsicum. Remove corn from cob. Toss together.



3. MAKE THE QUESO SAUCE

Add cream cheese, **1/2 cup water**, **1/2-1 crushed garlic clove** and **1 tsp smoked paprika** to a saucepan over medium-low heat. Cook stirring until melted and combined.



4. FINISH AND SERVE

Arrange tortilla strips on a serving tray. Top with beef mince and spoon over queso sauce. Finish with fresh salsa and spring onion tops (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

