

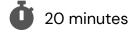




## **Beef Nachos**

### 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!





4 servings



# 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!

TOTAL FAT CARBOHYDRATES 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).



