



# family Beef Nachos

Mexican beef mince served on tortilla chips with melty cheese. Speedy, delicious and easy to add your favourite toppings!

 20 Minutes

 2 Servings

 Beef

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## FROM YOUR BOX

BEEF MINCE	250g
SPICE MIX	1 sachet
TOMATO PASTE	1 sachet
TOMATO	1
AVOCADO	1
TORTILLA STRIPS	1 bag
SHREDDED CHEDDAR CHEESE	1 packet
CORN COB	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## COOKING TOOLS

frypan, oven tray, saucepan

### Make a chilli con carne!

Add some crushed tomatoes and beans along with water or stock to make a quick chilli con carne. Serve over rice with tortilla strips for dipping!

### Before you start!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans chopping board and knife, before you start cooking!



### 1. COOK the Beef

Set oven to 250°C.

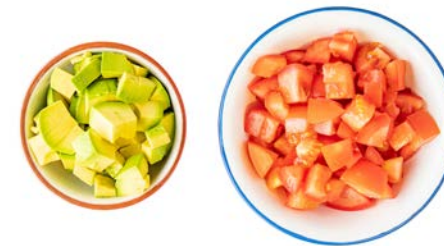
Heat a frypan with a little **oil** over medium-high heat. Add beef mince and cook for 6 minutes. Use a spatula to break up the mince.



### 2. SEASON the Beef

Add spice mix and tomato paste to beef. Combine well, adding **2 tbsp water**. Cook for a further 2-3 minutes. Season to taste with **salt and pepper**.

**tip** Add smoked paprika, cumin, garlic or dried oregano for more flavour!



### 3. PREPARE the GARNISH

Dice tomato and avocado. Add to serving bowls and take to the table.

**tip** Mash the avocado instead if you prefer!



### 4. ASSEMBLE the NACHOS

Spread tortilla strips over a lined oven tray (use to taste). Top with beef and shredded cheese. Place in the oven and cook for 3-5 minutes or until cheese has melted.



### 5. COOK the CORN COB

Remove husks and silks from corn cobs. Cut into quarters and place in a saucepan. Cover with water and bring to a boil. Cook for 1-2 minutes. Drain and place in a serving bowl.



### 6. FINISH AND SERVE

Serve nacho tray at the table with corn cobs, tomatoes and avocado.

**tip** You can add dollops of salsa, sour cream or yoghurt if you like, or serve with some jalapeños or hot sauce.