

for the
little ones

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 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.

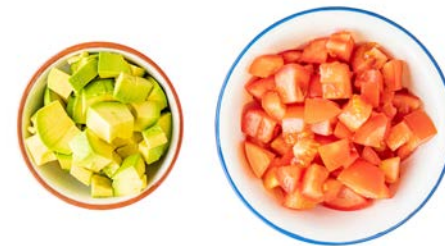
Heat a frypan with a little **oil** over medium-high heat. Add beef mince and cook for 6 minutes. Use a spatula to break up the mince.



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 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

Remove husks and silks from corn cob. 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, tomatoes and avocado.

tip Add dollops of salsa, sour cream or yoghurt if you like, or serve with some jalapeños or hot sauce.