

for the  
little ones

Cheesy Beef Nachos



# Beef taco hotPot



30 Minutes



2 Servings



Beef

A cosy taco inspired one-pot with beef mince, veggies and beans. Topped with crunchy tortilla strips and a dollop of sour cream.

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

BROWN ONION	1
CORN COB	1
BEEF MINCE	300g
KIDNEY BEANS	400g
CHOPPED TOMATOES	400g
SOUR CREAM	1 tub
TORTILLA STRIPS	1 bag

## FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, smoked paprika, dried oregano

## COOKING TOOLS

pan with lid, frypan

Transform this dish into beef and bean nachos topped with corn and sour cream if you prefer! Avoid adding water and cook step 3 until reduced.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. PREPARE the VEGGIES

Peel and dice **onion** and remove kernels from **corn cob**, keep separate.

**tip** You can cook the corn into rounds instead if you prefer to serve as finger food on the side.



### 4. COOK the CORN

Meanwhile heat a separate pan with **oil** over medium-high heat. Add the corn kernels and cook for 3–4 minutes until golden and slightly charred.

**tip** This step is optional – cooking the corn adds sweetness and a little extra flavour to the topping.



### 2. COOK the Beef

Heat a frypan with **oil** over medium-high heat. Add **beef mince** and cook for 4–5 minutes, breaking it up with a spoon. Season with **2 tsp cumin, 2 tsp smoked paprika, 1 tsp dried oregano**.

**tip** Use a pre-made Mexican or Taco spice mix if you prefer!



### 5. FINISH AND SERVE

Adjust seasoning with **salt and pepper** to taste.

Serve hotpot in shallow bowls and top with cooked corn and a dollop of **sour cream**. Serve with **tortilla strips**.

**tip** Add any other toppings you like such as avocado, grated cheese or fresh coriander.



### 3. SIMMER the hotPot

Add onion to the pan. Cook for 2–3 minutes then add drained **kidney beans, chopped tomatoes** and **1/2 tin water**. Cover with a lid, reduce heat to medium-low and simmer for 10 minutes.