



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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	58g	55g	75g

FROM YOUR BOX

BEEF MINCE	300g
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, smoked paprika, ground cumin

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.

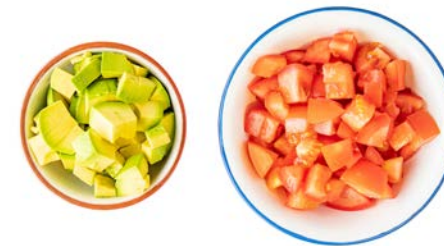
Heat a frypan with a little **oil** over medium-high heat. Add **beef mince** and cook for 6 minutes. Use a spatula to break up the **mince**.



2. SEASON the Beef

Add **2 tsp each of smoked paprika and cumin** along with **tomato paste**. Combine well, adding **2 tbsp water**. Cook for further 2-3 minutes. Season to taste with **salt and pepper**.

tip Add more spice, 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

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 **nachos** 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.