



### Product Spotlight: Sour cream

Sour cream is usually made by fermenting cow's milk with lactic acid bacteria. It's great for making dressings, or simply enjoyed as a dollop on your fave food — like in this recipe.



## 2 Beef Nachos With Sour Cream

Crunchy, salty, and packed with flavour and colour; this beef-nacho tray is incredibly more-ish!



30 minutes



2 servings



Beef

15 June 2020

### Mix it up!

Add some “tang” by squeezing a little lime juice into the sour cream. Or, serve the nacho tray with jalapeños for a spicier dish! You can also add grated cheese in step 4 before baking for a cheesy dinner, or add a tin of black or kidney beans in step 2 to bulk it up. Yum!



## FROM YOUR BOX

BEEF MINCE	300g
RED ONION	1/2 *
SWEET POTATO	1
THYME	1/2 packet *
TOMATO PASTE	1 sachet
GREEN CAPSICUM	1/2 *
TOMATOES	2
TORTILLA STRIPS	1 bag
GREEN OLIVES	1/2 jar *
SOUR CREAM	1 tub (200g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

salt, pepper, ground cumin, smoked paprika

## KEY UTENSILS

large frypan, oven tray

## NOTES

Keep the veggie toppings aside and serve fresh if preferred.

Got leftover sour cream? You can add it to the mashed potato and broccolini in this week's pork dinner!

**No beef option** – beef mince is replaced with chicken mince. Add 1 tbsp oil to pan at step 1.



## 1. BROWN THE MINCE

Set oven to 200°C.

Heat a large frypan over high heat. Add the mince and cook, breaking apart with a spatula as you go for 5–6 minutes or until browned.



## 4. MAKE THE NACHOS

Layer tortilla strips with mince mixture, olives and fresh toppings (see notes) on a lined oven tray (see notes). Place in oven for 5–10 minutes to heat.



## 2. ADD THE ONION

Slice the onion and grate the sweet potato, add with **1/2 tbsp cumin** and **1/2 tbsp smoked paprika**, cook for 3–4 minutes. Add thyme leaves, tomato paste and **1/2 cup water**. Cover and simmer for 5–10 minutes, season to taste with **salt and pepper**.



## 5. FINISH AND PLATE

Serve nacho tray at the table with sour cream (see notes).



## 3. PREPARE THE TOPPINGS

Dice the capsicum and tomatoes.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

