



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



4 servings



Beef

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	600g
RED ONION	1/2 *
SWEET POTATOES	2
THYME	1/2 packet *
TOMATO PASTE	2 sachets
GREEN CAPSICUM	1
TOMATOES	2
AVOCADO	1
TORTILLA STRIPS	1 bag
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.

Instead of making 1 large tray, you can also make 4 smaller individual serves in smaller baking dishes.

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 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 potatoes, add with **1 tbsp cumin** and **1 tbsp smoked paprika**, cook for 3–4 minutes. Add thyme leaves, tomato paste and **1 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.



3. PREPARE THE TOPPINGS

Dice the capsicum, tomatoes and avocado.

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

