Product Spotlight: Nutritional Yeast

Nutritional yeast is a deactivated yeast and a rash source of B complex vitamins. It is a great cheese substitute in recipes.

3 Beef Nachos
with Pickled Cabbage

Authentic corn totopos chips topped with Mexican beef mince, pickled cabbage and fresh salsa toppings. Finished with a dollop of "cheesy" cashew sauce.

Spice it up!

You can add some dried oregano, cayenne pepper or ground coriander to the beef mince for a little more excitement in the flavour! Have a spare avocado? Dice it up and add it to the toppings.

30 minutes   4 servings   Beef

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Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	26g	53g

FROM YOUR BOX

CASHEWS/NUTRITIONAL YEAST	1 packet (110g)
SHREDDED RED CABBAGE	1/2 bag (200g) *
TOMATOES	2
CORN COB	1
CORIANDER	1/2 packet *
JALAPENO CHILLI	1
RED ONION	1/2 *
BEEF MINCE	600g
TOTOPOS CHIPS	1 bag

Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt and pepper, white wine vinegar, ground cumin, smoked paprika, ground turmeric, sugar (of choice), tomato paste

KEY UTENSILS

large frypan, stick mixer or blender

NOTES

The cashew sauce should have the same consistency as sour cream. If you prefer it thinner you can blend in more water.

No beef option - beef mince is replaced with chicken mince.

1. SOAK THE CASHEWS

Soak cashew mix in **1/3 cup water, 1 1/2 tbsp vinegar** and **1/2 tsp turmeric**. Set aside.

2. PREPARE THE TOPPINGS

Place cabbage in a bowl. Toss with **1/2 tbsp sugar**, **2 tbsp vinegar** and **salt**. Set aside.

Dice tomatoes. Remove corn from cob. Chop coriander and slice jalapeño. Set aside.

3. COOK THE BEEF

Heat frypan over medium-high heat with **oil**. Dice onion, add to pan along with beef, **1 tbsp cumin**, **1 tbsp paprika** and **1 1/2 tbsp tomato paste**. Cook for 6-8 minutes until cooked through. Stir through **1/4 cup water** and season with **salt and pepper**.

4. BLEND THE CASHEW SAUCE

Blend cashew mix together until smooth using a stick mixer or blender. Season with **salt and pepper** to taste.

5. FINISH AND PLATE

Divide totopos chips among plates. Top with beef, pickled cabbage and fresh toppings. Finish with a dollop of cashew sauce. Alternatively, bring all ingredients to the table for a share style meal.

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**