

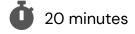




Beef Nachos

with Smoky Queso

Mexican beef mince nachos covered with a smoky cream cheese sauce, fresh diced salsa and spring onions. Quick, delicious and easy to throw on your favourite toppings!





2 servings



Make a party dish!

Save the recipe for the cheesy queso sauce! You can serve it in a bowl topped with fresh salsa, spring onions or pickled jalapeños. Serve with the tortilla strips on the side for dipping!

TOTAL FAT CARBOHYDRATES 51g 104g

FROM YOUR BOX

BEEF MINCE	300g
TOMATO PASTE	1 sachet
SPRING ONIONS	1 bunch
ТОМАТО	1
GREEN CAPSICUM	1
CORN COB	1
CREAM CHEESE	1 tub
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

salt, pepper, smoked paprika, ground cumin, 1 garlic clove

KEY UTENSILS

large frypan, small saucepan

NOTES

You can serve these nachos with some lime wedges or chopped coriander if you have some.

Save any leftover queso sauce to use as a dip for veggie sticks!



1. COOK THE BEEF

Heat a frypan over medium-high heat. Add beef mince, 1 tbsp tomato paste, 2 tsp cumin and 2 tsp paprika. Slice and add spring onions (reserve tops for garnish). Cook for 6-8 minutes until cooked through. Season to taste with salt and pepper.



4. FINISH AND SERVE

Arrange tortilla strips on a serving tray. Top with beef mince and spoon over queso sauce (use to taste). Finish with fresh salsa and spring onion tops (see notes).



2. PREPARE THE SALSA

Dice tomato and capsicum. Remove corn from cob. Toss together.



3. MAKE THE QUESO SAUCE

Add cream cheese, 1/2 cup water, 1/2-1 crushed garlic clove and 1 tsp smoked paprika to a saucepan over medium-low heat. Cook stirring until melted and combined.

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