



**Product Spotlight:  
Cream cheese**

Cream cheese is a mixture of cream and milk. It has a soft, spreadable texture and mildly acidic taste that is delicious when flavoured with garlic or herbs.



**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!



20 minutes



2 servings



Beef

30 December 2022

**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!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	48g	51g	104g

## FROM YOUR BOX

BEEF MINCE	300g
TOMATO PASTE	1 sachet
SPRING ONIONS	1 bunch
TOMATO	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.

**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**

