



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

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
GARLIC CLOVE	1
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

salt, pepper, smoked paprika, ground cumin

KEY UTENSILS

large frypan, small saucepan

NOTES

You can serve the 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**, 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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