



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



4/6 servings



Beef

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.



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
4/6 Person:	41g	46g	41g

FROM YOUR BOX

	4 PERSON	6 PERSON
BEEF MINCE	600g	600g + 300g
TOMATO PASTE	1 sachet	2 sachets
SPRING ONIONS	1 bunch	2 bunches
TOMATOES	2	3
GREEN CAPSICUM	1	2
CORN COB	1	2
CREAM CHEESE	1 tub	2 tubs
GARLIC CLOVE	1	2
TORTILLA STRIPS	1 bag	2 bags

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**, **tomato paste**, **1 tbsp cumin** and **1 tbsp 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**.

6P - use 1 1/2 tbsp of each spice.

2. PREPARE THE SALSA

Dice **tomatoes** 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.

6P - add **cream cheese**, **1 cup water**, **crushed garlic** and **2 tsp smoked paprika** to a saucepan.

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).



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