



### 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



4 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
	40g	34g	53g

## FROM YOUR BOX

BEEF MINCE	600g
TOMATO PASTE	1 sachet
SPRING ONIONS	1 bunch
TOMATOES	2
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**, **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**.



### 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.



### 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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