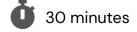




Beef and Bean Nachos

with Fresh Salsa

Beef mince and bean nachos seasoned with Turban Chopsticks Mexican Spice mix. Finished with melted cheese and a fresh avocado, cherry tomato and capsicum salsa.





2 servings



Little hands!

Make individual serves of nachos. Let your master chefs spread their corn chips then top with nacho mix and cheese.

FROM YOUR BOX

BEEF MINCE	300g
SHALLOT	1
TINNED KIDNEY BEANS	400g
TOMATO PASTE	1 sachet
MEXICAN SPICE MIX	1 packet (20g)
AVOCADO	1
GREEN CAPSICUM	1/2 *
CHERRY TOMATOES	1/2 bag (100g) *
TORTILLA STRIPS	1 bag (230g)
GRATED CHEESE	1 packet

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, salt, pepper, red wine vinegar

KEY UTENSILS

frypan, oven tray

NOTES

Keep salsa ingredients separate for fussy eaters.

Add capsicum and tomatoes to tray with nachos and mash the avocado to dollop.

Freeze any leftover cheese to use at a later time.

No beef option - beef mince is replaced with chicken mince. Add 2 tbsp oil at step 1 and reduce cooking time to 3-5 minutes.



1. BROWN THE MINCE

Set oven to 200°C.

Heat a frypan over high heat. Add the mince and cook, breaking up with a spatula, for 5-8 minutes until browned.



2. ADD THE SHALLOT

Slice and add shallot with drained beans, tomato paste and spice mix. Cook for 2 minutes then add **1/2 cup water**. Simmer for a further 5 minutes.



3. MAKE THE SALSA

Dice avocado and capsicum. Roughly chop cherry tomatoes. Mix together with 1/2 tbsp olive oil, 1 tsp vinegar, salt and pepper (see notes).



4. MAKE THE NACHOS

Spread tortilla strips on a lined oven tray. Top with mince mixture and cheese (to taste, see notes). Place in oven for 5-10 minutes until cheese is melted.



5. FINISH AND SERVE

Serve nachos with salsa.

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 **O481 072 599** or send an email to **hello@dinnertwist.com.au**



