



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Mission Tortilla Strips

Crispy authentic tortilla strips with white corn. A short ingredient list, but an abundance of crunch and salty taste.



3 Beef Nachos with Guacamole

Tortilla strips, salsa beef mince, dollops of yoghurt, and fresh corn kernels... Need we say more?

 25 minutes

 4 servings

 Beef

23 April 2021

Extra hungry?

Add a tin of drained black/kidney beans or 1-2 cups of cooked rice to the beef mixture. You can also add a sprinkle of grated cheese before baking!

FROM YOUR BOX

BEEF MINCE	600g
SPRING ONIONS	1/2 bunch *
GARLIC CLOVES	2
MILD SALSA	1 jar
CORN COBS	2
AVOCADO	1
LIME	1
CHERRY TOMATOES	1 bag (200g)
YELLOW CAPSICUM	1
CORN TORTILLA STRIPS	1 packet
NATURAL YOGHURT	1 tub (200g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, dried oregano, ground cumin

KEY UTENSILS

2 frypans, oven tray

NOTES

Alternatively, use the corn fresh, or boil halved cobs to serve on the side.

For a chunky guacamole, dice and add the tomatoes to the mashed avocado.

If you like a bit of heat, add fresh chilli or jalapeños to serve or add dried chilli flakes to the mince.

No beef option – beef mince is replaced with chicken mince. Add 2 tbsp oil at step 1.



1. COOK THE BEEF

Set oven to 220°C.

Heat a frypan over high heat. Add beef mince and cook for 5 minutes, breaking up with a spatula as you go.



2. ADD ONIONS AND SALSA

Slice spring onions (keep green tops for garnish) and crush garlic. Add to pan as you go with **2 tsp cumin**, **1 tsp oregano**, salsa and **1 jar water**. Simmer for 10 minutes. Season to taste with **salt and pepper**.



3. COOK THE CORN (OPTIONAL)

Remove kernels from corn cobs. Cook in a frypan with **1 tbsp oil** over medium-high heat for 3-4 minutes or until charred (see notes).



4. MAKE THE TOPPINGS

Mash the avocado in a bowl. Zest lime to yield 1 tsp and juice 1/2 (wedge remaining). Add to the avocado with **1 tbsp olive oil**, **salt and pepper**. Halve cherry tomatoes (see notes) and dice capsicum.



5. MAKE THE NACHOS

Spread tortilla strips over a lined oven tray (or make smaller individual serves). Top with beef mixture and scatter with tomatoes, capsicum and corn. Place in oven for 5-10 minutes until heated through.



6. FINISH AND PLATE

To serve, dollop with guacamole, sprinkle with spring onion tops and drizzle with yoghurt. Take the tray to the table with the lime wedges for everyone to help themselves (see notes).

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**

