

**Product Spotlight:  
Beef Chuck Roast**

WA local, this chuck roast is great cooked low and slow and produces tender, juicy meat ideal for pulled beef-style dishes.

**MONDO**  
BUTCHER & GROCER

## Pulled Chipotle Beef Nachos

### with Lime Crema

Get ready to fiesta with this delicious slow-cooked, pulled chipotle beef served on crunchy corn chips and topped with charred corn salsa, lime crema and fresh coriander. Serve this dish platter style with a side of good company.



15 minutes + 4 hours slow cook



Beef

September 2023

## Vary the style!

*Serve the pulled beef in tortillas, burger buns, or hot dog rolls, or cook it in a pie!  
Vary the toppings to suit your taste!  
Make guacamole, add cheese or serve with grilled corn on the cob.*

## FROM YOUR BOX

	2 PERSON	4 PERSON
TOMATO PASTE SACHET	1	2
CHIPOTLE SPICE MIX	1 tub	1 tub
BEEF CHUCK ROAST	400g	2 x 400g
LIME	1	1
SOUR CREAM	1 tub	1 tub
CORN COB	1	1
TOMATO	1	2
AVOCADO	1	1
SHALLOT	1	1
CORN CHIPS	200g	400g
CORIANDER	1	1

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

## KEY UTENSILS

frypan, slow cooker

## NOTES

You can set the slow cooker to a low heat and cook for 5–6 hours instead.

Assemble the sharing platter right before eating so the corn chips don't go soft!

*Chipotle spice mix: Brown sugar, smoked paprika, oregano, chipotle, garlic, coriander and cumin.*



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### 1. PREPARE THE SAUCE

Combine tomato paste with spice mix and **3/4 cup water** in your slow cooker. Set to high heat.



### 2. COOK THE BEEF

Heat a frypan with **oil** over high heat. Quarter beef (halve for 2 servings) and brown on both sides. Season with **salt and pepper**. Place in the slow cooker, turn over to coat. Cook for 4 hours (see notes).



### 3. MAKE THE LIME CREMA

Zest lime and combine with sour cream. Season with **salt and pepper**. Set aside in the fridge until serving.



### 4. PREPARE THE SALSA

Reheat the frypan with **oil**. Remove corn kernels from cob and char for 3–4 minutes in the frypan. Dice tomato, avocado and shallot. Toss together with corn in a serving bowl and dress with juice from 1/2 lime (wedge remaining), **olive oil, salt and pepper**.



### 5. SHRED THE BEEF

When beef has softened, turn off the slow cooker and remove beef. Shred using 2 forks then return to sauce to coat. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Layer corn chips and pulled beef on a serving platter (see notes). Top with salsa, lime crema and fresh coriander. Serve at the table with lime wedges.

**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**

