



Speedy Beef Nachos

Crunchy tortilla strips topped with Mexican beef mince, creamy avocado and a tomato and corn salsa.



20 minutes



4 servings



Beef

FROM YOUR BOX

BROWN ONION	1
BEEF MINCE	300g
GARLIC CLOVE	1
TOMATOES	2
CORN COB	1
AVOCADOS	2
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, smoked paprika

NOTES

For a warmer dish, you can use the ingredients to make a beef chilli con carne. Cook the beef, tomato, corn and onion with Mexican spices. Add tomato paste or chopped tomatoes along with stock and simmer. Serve with tortilla strips or rice.

1. COOK THE BEEF

Heat a frypan over medium-high heat with **oil**. Dice and add **onion** along with **beef mince**. Add crushed **garlic** clove, **3 tsp cumin** and **2 tsp smoked paprika**. Cook for 6–8 minutes breaking down as you go. Season with **salt and pepper** to taste.

TIP *You can use a pre-made Mexican spice mix if you have one. Add 1 tbsp tomato paste and 1 tbsp water for a rich finish, or you can stir through a pre-made salsa sauce.*

2. PREPARE THE TOPPINGS

Dice **tomatoes** and remove **corn** kernels from cob. Toss together. Mash **avocados**.

TIP *Mash the avocados with lime zest, juice or a little sour cream if you have some. We charred the corn kernels in a frypan over medium-high heat for 5 minutes. You can add some diced capsicum, spring onions or shallot to the salsa.*

4. FINISH AND SERVE

Arrange **tortilla strips** over a large serving plate. Top with beef mince, mashed avocado and fresh tomato salsa.

TIP *You can add grated cheese on top of the beef and bake in the oven for cheesy nachos. Add any of your favourite toppings such as sliced spring onion, pickled jalapeños, sour cream or yoghurt.*

This recipe has simplified instructions to help lower your meal cost.