

Crispy Nachos with Chorizo Queso and Refried Bean Dip

Special Sides 25 Minutes • Medium Spice





Soft Shell Taco

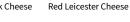








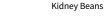
Monterey Jack Cheese







Green Chilli









Chorizo



Tomato Puree



Chicken Stock Paste



Soured Cream

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Kitchen Scissors, Baking Tray, Garlic Press, Grater, Sieve, Frying Pan, Bowl, Potato Masher, Measuring Jug.

Ingredients

	Quantity	
Soft Shell Taco 13)	6	
Garlic Clove	2	
Monterey Jack Cheese 7)**	30g	
Red Leicester 7)**	30g	
Green Chilli**	1/2	
Kidney Beans	1 carton	
Chorizo**	90g	
Central American Style Spice Mix	1 sachet	
Tomato Puree	1 sachet	
Water for the Beans*	75ml	
Chicken Stock Paste	10g	
Soured Cream 7)**	150g	

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	318g	100g
Energy (kJ/kcal)	2593 /620	817 / 195
Fat (g)	41	13
Sat. Fat (g)	21	7
Carbohydrate (g)	27	9
Sugars (g)	6	2
Protein (g)	30	9
Salt (g)	4.39	1.38

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Get Prepped

- a) Preheat your oven to 200°C. Using some scissors, cut each taco into eight triangles.
- **b)** Place the **chips** on a baking tray in a single layer and drizzle over some **oil**. Season with **salt** and **pepper** (use a second tray if needed).
- c) Peel and grate the garlic (or use a garlic press).
- d) Grate the cheeses and thinly slice the green chilli.
- e) Drain and rinse the kidney beans in a sieve.
- **f)** Bake the **taco triangles** on the top shelf of your oven until golden, 4-5 mins. **TIP**: *Keep an eye on them to make sure they don't burn.*
- e) Remove from your oven and set aside.

Bean Time

- a) Meanwhile, heat a drizzle of oil in a large frying pan on medium-high heat.
- **b)** Add the **chorizo** and fry until it starts to brown, 3-4 mins. Transfer the **chorizo** to a bowl and pop your pan back on medium-high heat.
- c) Add the Central American style spice mix, tomato puree and half the garlic to the pan and stir-fry for 1 min, then pour in the water for the beans, add the chicken stock paste and kidney beans.
- **d)** Mash the **beans** in the pan with a masher, bring to the boil and simmer until thickened, 3-4 mins.
- e) Transfer the mixture to a serving bowl and wash out your pan.

Queso Time

- **a)** Add the **soured cream** to your pan along with the remaining **garlic** and pop onto medium heat.
- **b)** Bring to the boil and then remove from the heat and add the **cheeses**.
- c) Stir vigorously to melt the cheese, season with salt and pepper.
- d) Transfer the queso sauce to a serving bowl and sprinkle over the chorizo and chilli.
- e) Serve the chips with the 2 dips.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.