



Crispy Nachos

with Chorizo Queso and Refried Bean Dip

Special Sides 25 Minutes • Medium Spice

2A



Soft Shell Taco



Garlic Clove



Monterey Jack Cheese



Red Leicester Cheese



Green Chilli



Kidney Beans



Chorizo



Central American
Style Spice Mix



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**	½
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

- Preheat your oven to 200°C. Using some scissors, cut each **taco** into eight **triangles**.
- 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).
- Peel and grate the **garlic** (or use a garlic press).
- Grate the **cheeses** and thinly slice the **green chilli**.
- Drain and rinse the **kidney beans** in a sieve.
- 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.*
- Remove from your oven and set aside.

Bean Time

- Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.
- 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.
- 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**.
- Mash the **beans** in the pan with a masher, bring to the boil and simmer until thickened, 3-4 mins.
- Transfer the **mixture** to a serving bowl and wash out your pan.

Queso Time

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