



# Mexican Style Beef

with Crispy Potato Top and Guacamole

**CLASSIC** 45 Minutes • Little Heat • 1.5 of your 5 a day

Nº 2



Potato



Onion



Red Pepper



Beef Mince



Carrot



Mexican Spice



Finely Chopped Tomatoes



Beef Stock Powder



Coriander



Avocado



Lime



Cheddar Cheese

## Before you start

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

### Basic cooking tools, you will need:

Baking Tray, Frying Pan, Coarse Grater, Measuring Jug and Ovenproof Dish.

### Ingredients

|                         | 2P             | 3P             | 4P             |
|-------------------------|----------------|----------------|----------------|
| Potato**                | 1 small pack   | 1 large pack   | 2 small packs  |
| Onion**                 | 1              | 1              | 1              |
| Red Pepper**            | 1              | 1              | 2              |
| Beef Mince**            | 240g           | 360g           | 480g           |
| Carrot**                | 1              | 1              | 2              |
| Mexican Spice           | 1 small sachet | ¾ large sachet | 1 large sachet |
| Finely Chopped Tomatoes | 1 carton       | 1 carton       | 1 carton       |
| Water for the beef*     | 50ml           | 50ml           | 50ml           |
| Beef Stock Powder       | 1 sachet       | 1½ sachets     | 2 sachets      |
| Coriander**             | ½ bunch        | 1 bunch        | 1 bunch        |
| Avocado**               | 1              | 1              | 2              |
| Lime**                  | ½              | 1              | 1              |
| Cheddar Cheese 7)**     | 1 block        | 2 blocks       | 2 blocks       |

\*Not Included \*\* Store in the Fridge

### Nutrition

|                         | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 866g        | 100g     |
| Energy (kJ/kcal)        | 3245 / 776  | 375 / 90 |
| Fat (g)                 | 41          | 5        |
| Sat. Fat (g)            | 15          | 2        |
| Carbohydrate (g)        | 67          | 8        |
| Sugars (g)              | 21          | 3        |
| Protein (g)             | 38          | 4        |
| Salt (g)                | 1.97        | 0.23     |

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

7) Milk

Wash your hands before and after handling ingredients.

Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

You can recycle me!

Packed in the UK



## 1. Roast the Potato

Preheat your oven to 200°C. Chop the **potatoes** into 2cm chunks (no need to peel!). Pop them on a large baking tray, drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway through cooking.

**TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



## 4. Simmer

Stir the central **Mexican spice** into the **beef** and cook for one minute. Pour in the **chopped tomatoes** and **water** (see ingredient list for amount). Stir in the **beef stock powder**, bring to the boil then reduce the heat to medium. Allow to simmer and thicken until there is almost no liquid left, about 15 mins. **IMPORTANT:** The beef is cooked when no longer pink.



## 2. Get Prepped

Meanwhile, halve, peel and chop the **onion** into small pieces. Halve the **pepper**, discard the core and seeds then chop into 2cm chunks.



## 5. Make the Guacamole

Meanwhile, finely chop the **coriander** (stalks and all). Slice lengthways into the **avocado**. Once you reach the stone turn the **avocado** around to cut it in half. Twist each half and pull it apart. Remove the stone then scoop out the insides into a bowl. Halve the **lime** and add a squeeze of **juice** and a pinch of **salt** and **pepper**. Mash with a fork. Taste and add more **salt**, **pepper** and **lime juice** if required. Grate the **cheese**.



## 3. Brown the Beef

Heat a splash of **oil** in a frying pan on medium-high heat. Add the **beef mince** and cook until browned, 4-5 mins, breaking it up with a wooden spoon as it cooks. Add the **pepper** and **onion** to the **beef**, stir together and cook until the **veggies** are softened, 5-7 mins. Add a pinch of **salt** and **pepper**. While the veg cooks, remove the ends from the **carrot** and coarsely grate (no need to peel) and add to the pan.



## 6. Finish and Serve

Once the **sauce** has thickened, season with **salt** and **pepper** to taste. Spoon into an ovenproof dish. Top with the **roasted potato** and sprinkle over the **Cheddar**. Place on the top shelf of your oven and bake until the **cheese** has melted and is nice and golden, 10-12 mins. Once golden, serve in deep bowls with a dollop of **guacamole**. Sprinkle over the **coriander** and...

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.