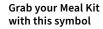


Pulled Chilli & Lime Jackfruit Nachos

with Sour Cream & Cheddar Cheese











Red Onion







Sweetcorn





Tomato

Coriander



Mini Flour Tortillas

Tomato Paste







Tex-Mex Spice Blend

Jackfruit



Sour Cream

Shredded Cheddar Cheese

Pantry items

Olive Oil, Rice Wine Vinegar (or White Wine Vinegar)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan with a lid (or foil) \cdot Oven tray lined with baking paper

Ingredients

3		
	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1 (medium)	1 (large)
garlic	3 cloves	6 cloves
sweetcorn	1 tin	2 tins
carrot	1	2
rice wine vinegar* (or white wine vinegar)	1⁄4 cup	½ cup
water* (for the pickle)	½ cup	1 cup
tomato	1	2
coriander	1 bunch	1 bunch
mini flour tortillas	6	12
tomato paste	1 packet	2 packets
Tex-Mex spice blend	½ sachet	1 sachet
chilli & lime jackfruit	1 packet	2 packets
water* (for the sauce)	½ cup	1 cup
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
sour cream	1 small packet	1 large packet

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3280kJ (785Cal)	467kJ (111Cal)
Protein (g)	24.3g	3.5g
Fat, total (g)	34.8g	4.9g
- saturated (g)	13.7g	2.0g
Carbohydrate (g)	81.8g	11.6g
- sugars (g)	30.5g	4.3g
Sodium (mg)	1570mg	222mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to 200°C/180°C fan-forced. Cut the red onion in half. Thinly slice 1/2 the onion, then finely chop the remaining onion. Finely chop the garlic. Drain the sweetcorn. Grate the carrot (unpeeled). In a small bowl, combine the rice wine vinegar, water (for the pickle) and a good pinch of sugar and salt. Scrunch the sliced onion in your hands, then add to the pickling liquid and stir to coat. Set aside until serving.



Char the corn

Heat a large frying pan over a high heat. Add the **sweetcorn** and cook until lightly charred, **4-5 minutes**. Transfer to a medium bowl. While the corn is charring, finely chop the **tomato** and **coriander** (reserve some for garnish!). Add the **tomato**, **coriander** and some **pickling liquid** (2 tsp for 2 people / 4 tsp for 4 people) to the charred **corn**. Season with **salt** and **pepper** and toss to combine. Set aside.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



Bake the garlic tortilla chips

In a second small bowl, combine a generous drizzle of **olive oil** and 1/2 the **garlic**, then season with **salt** and **pepper**. Cut the **mini flour tortillas** into wedges. Place the **tortilla wedges** in a single layer on an oven tray lined with baking paper. Drizzle or brush with the **garlic oil**. Bake the **tortilla wedges** until lightly golden and crispy, **8-10 minutes**.

TIP: If the tortilla wedges don't fit in one layer, spread them over two oven trays.

TIP: Keep an eye on them. You want them crisp, but not burnt!



Cook the jackfruit

While the tortilla chips are baking, return the frying pan to a medium-high heat with a drizzle of **olive oil**. When the oil is hot, add the **carrot** and chopped **onion** and cook until softened, **3-4 minutes**. Add the **tomato paste**, **Tex-Mex spice blend** (see ingredients), **chilli & lime jackfruit**, the remaining **garlic** and **water** (**for the sauce**) and cook until warmed through and fragrant, **2-3 minutes**.



Melt the cheese

Add a splash more **water** if the mixture seems dry, then season to taste. Sprinkle the **shredded Cheddar cheese** over the **jackfruit mixture**, then cover with a lid or foil and reduce the heat to low.
Cook until the cheese has melted, **1-2 minutes**.



Serve up

Drain the pickled onion. Divide the garlic tortilla chips between plates and serve with the cheesy pulled jackfruit, **sour cream**, charred corn salsa, pickled onion and reserved coriander.

Enjoy!