



Pulled Chilli & Lime Jackfruit Nachos

with Sour Cream & Cheddar Cheese

Grab your Meal Kit
with this symbol



Red Onion



Garlic



Sweetcorn



Carrot



Tomato



Coriander



Mini Flour
Tortillas



Tomato Paste



Tex-Mex Spice
Blend



Chilli & Lime
Jackfruit



Shredded Cheddar
Cheese



Sour Cream

Hands-on: **15-25 mins**
Ready in: **30-40 mins**

Jackfruit marinated with mild chilli and lime – our new favourite (and totally irresistible) veggie alternative to pulled pork. Pair it with our tried-and-true nachos recipe that requires zero fuss assemblage and it'll be on the plate in a flash.

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) · Oven tray lined with baking paper

Ingredients

| | 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) | ¼ 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.



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**.



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.



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**.



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!



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!