



TOM'S MEXICAN TORTILLA STACK

with Sour Cream & Spring Onion



Cook a tortilla stack



Red Onion



Carrot



Courgette



Cheddar Cheese



Spring Onion



Sweetcorn



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Beef Stock



Baby Spinach Leaves



Classic Wraps



Tomato



Sour Cream

Hands-on: 30 mins
Ready in: 40 mins

Tom is in our HR team but we're starting to think he ought to be in the kitchen! We invited him into a brainstorming session and he suggested this Mexican take on lasagne. It sounded totally crazy, but it totally works. You get all the luscious layers and cheesy topping of lasagne, but in half the time and with delicious Mexican flavours. Winning!

Pantry Staples: Olive Oil, Vinegar

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
 • **large frying pan** • **oven tray** lined with **baking paper**



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Thinly slice the **red onion**. Grate the **carrot** (unpeeled) and **courgette**. Grate the **Cheddar cheese**. Thinly slice the **spring onion**. Drain the **sweetcorn**.



2 COOK THE VEGGIES

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **red onion, carrot** and **courgette** and cook, stirring, until softened, **5-6 minutes**. Transfer to a plate.



3 COOK THE BEEF

Return the frying pan to a high heat and add a **drizzle** of **olive oil**. When the oil is hot, add the **beef mince** and cook, breaking up with a wooden spoon, until browned, **3-4 minutes**. Add the **Tex-Mex spice blend** and cook, stirring, until fragrant, **1 minute**.



4 BRING IT TOGETHER

Reduce the heat to medium-high, add the **tomato paste** (see ingredients list) and stir to combine. Add the **water**, crumble in the **beef stock** cubes, add the drained **sweetcorn** and return the cooked **veggies** to the pan. Stir to combine and bring to a simmer. Stir through a handful of the **baby spinach leaves** until wilted, **1-2 minutes** (you will use the rest for the salad). Divide the beef mixture into 7 equal portions.



5 BAKE THE TORTILLA STACK

On an oven tray lined with baking paper, place a **classic wrap**. Top with **1 portion** of the **beef mixture** and spread in an even layer. Top with another wrap and repeat until all the mixture is used up. Sprinkle the grated **Cheddar cheese** over the top and bake until the cheese is melted and golden, **15 minutes**. While the stack is baking, roughly chop the **tomato**. In a large bowl, combine the **vinegar** with **4 tsp olive oil** and a **pinch** of **salt** and **pepper**. Add the tomato and **remaining baby spinach leaves** and toss to coat.



6 SERVE UP

Using a bread knife, cut the tortilla stack into wedges (like a cake). Divide the wedges between plates and top with **sour cream** and spring onion for the adult portions. Serve the salad on the side.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
red onion	1
carrot	1
courgette	1
Cheddar cheese	1 block (50 g)
spring onion	1 bunch
sweetcorn	1 tin (300 g)
beef mince	1 large packet
Tex-Mex spice blend	2 sachets
tomato paste	1 ½ tins
water*	1 cup
beef stock	2 cubes
baby spinach leaves	1 bag (120 g)
classic wraps	8
tomato	2
vinegar*	2 tsp
sour cream	2 tubs (250 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3420kJ (818Cal)	529kJ (126Cal)
Protein (g)	49.6g	7.7g
Fat, total (g)	33.6g	5.2g
- saturated (g)	14.2g	2.2g
Carbohydrate (g)	71.7g	11.1g
- sugars (g)	18.2g	2.8g
Sodium (g)	1740mg	268mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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