

Ultimate BBQ Beef & Bacon Nachos

with Cherry Tomato Salsa, Guac & Jalapeño Sour Cream

Grab your Meal Kit with this symbol



Sweetcorn



Cherry Tomatoes



Pickled Jalapeños (Optional)



Avocado



Beef Mince



Diced Bacon



BBQ Sauce



Sriracha



Smoked Cheddar Cheese



Sour Cream



Corn Chips



Herbs

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

4 Hands-on: **20-30 mins**
 Ready in: **20-30 mins**
S Spicy (optional pickled jalapeños)

Feeling the need for muchos nachos with a bit of pizzazz? Make everyone in the house happy tonight with these crunchy corn chips piled with cheesy BBQ beef mince, a bursting cherry tomato salsa and smashed guac.

Pantry items

Olive Oil, 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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	½ tin	1 tin
cherry tomatoes	1 punnet	1 punnet
pickled jalapeños (optional)	1 packet (40g)	1 packet (80g)
avocado	1	2
white wine vinegar*	drizzle	drizzle
beef mince	1 packet	1 packet
diced bacon	1 packet	1 packet
BBQ sauce	1 packet (40g)	1 packet (100g)
sriracha	1 packet (20g)	1 packet (40g)
smoked Cheddar cheese	1 medium packet	2 medium packets
sour cream	1 medium packet	1 large packet
corn chips	1 large packet	2 large packets
herbs	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4860kJ (1161Cal)	889kJ (212Cal)
Protein (g)	52.1g	9.5g
Fat, total (g)	81g	14.8g
- saturated (g)	31.4g	5.7g
Carbohydrate (g)	47g	8.6g
- sugars (g)	15.7g	2.9g
Sodium (mg)	1354mg	248mg

The quantities provided above are averages only.

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

Drain **sweetcorn** (see ingredients). Halve **cherry tomatoes**. Roughly chop **pickled jalapeños** (if using). Slice **avocado** in half, then scoop out flesh. In a medium bowl, add **avocado**, a drizzle of **white wine vinegar** and **olive oil** and a pinch of **salt** and **pepper**. Using a fork, crush **avocado** until smooth. Set aside.



Char the corn

Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a second medium bowl.

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



Cook the beef & bacon

Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **beef mince** and **diced bacon**, breaking up with a spoon, until just browned, **4-5 minutes**.



Add the sauce

Remove the pan from heat, then add **BBQ sauce**, **sriracha** and a drizzle of **water**. Stir to combine. Sprinkle **smoked Cheddar cheese** over **beef mixture** and allow to melt.



Toss the salsa

Meanwhile, add **tomatoes** and a drizzle of **white wine vinegar** and **olive oil** to the **charred corn**. Stir to combine and season to taste. In a small bowl, combine **sour cream** and **jalapeños**.



Serve up

Spread **corn chips** over a large serving dish or platter. Spoon over bbq beef and bacon mixture. Top with guacamole, sour cream and cherry tomato salsa. Tear over **herbs** to serve.

Enjoy!