



Spiced Tortilla Chips and a Trio of Dips

with Queso Sauce, Zesty Soured Cream and Guac

Special Sides 15-20 Minutes • 1 of your 5 a day • Veggie

7A

Find all your unchilled Market items in bag A.



Plain Taco Tortillas



Roasted Spice and Herb Blend



Red Leicester



Creme Fraiche



Lime



Coriander



Soured Cream



Smashed Avocado

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, grater, saucepan bowl and fine grater.

Ingredients

Ingredients	Quantity
Plain Taco Tortillas 13)	6
Roasted Spice and Herb Blend	1 sachet
Red Leicester** 7)	60g
Creme Fraiche** 7)	75g
Lime**	1
Coriander**	1 bunch
Soured Cream** 7)	75g
Smashed Avocado**	1 pot

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	302g	100g
Energy (kJ/kcal)	3004 /718	996 /238
Fat (g)	43.1	14.3
Sat. Fat (g)	22.8	7.6
Carbohydrate (g)	64.0	21.2
Sugars (g)	6.6	2.2
Protein (g)	18.0	6.0
Salt (g)	1.99	0.66

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



Bake your Spiced Tortilla Chips

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Cut each **tortilla** into 8 triangles (use scissors if easier).

c) Place on a large baking tray in a single layer and drizzle with **oil**. Sprinkle with the **roasted spice and herb blend**, season with **salt** and **pepper**, then toss to coat.

TIP: Use two baking trays if necessary.

d) Once the oven is hot, bake on the top shelf until lightly golden brown and crisp, 5-7 mins. **TIP:** Keep an eye on them to make sure they colour evenly.

2



Make the Queso Dip

a) Meanwhile, grate the **Red Leicester**.

b) Pop a small saucepan on medium heat and add the **creme fraiche** and grated **cheese**.

c) Gently heat, stirring occasionally, until the **cheese** has melted and the **sauce** has warmed through, 3-4 mins. Season with **pepper**.

d) While the **sauce** warms, zest the **lime** into a small bowl, then halve the **lime**. Roughly chop the **coriander**.

3



Finish and Serve

a) Combine the **soured cream**, **coriander** and a **squeeze of lime** in the bowl of **lime zest**. Season to taste and stir again.

b) Pop your **warmed queso sauce** and **smashed avocado** into 2 separate serving bowls.

c) Arrange your **baked spiced tortilla chips** on a serving platter alongside your **trio of dips** for dipping into.

Enjoy!