



# Crispy Nachos

with Chorizo Queso and Refried Bean Dip

Special Sides | 25 Minutes • Medium Spice

1A



Plain Taco Tortilla



Garlic Clove



Monterey Jack Cheese



Red Leicester



Green Chilli



Kidney Beans



Chorizo



Central American Style Spice Mix



Tomato Puree



Chicken Stock Paste



Soured Cream

**Pantry Items**  
Water

## Before you start

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

## Cooking tools

Baking tray, garlic press, grater, sieve, frying pan, bowl and potato masher.

## Ingredients

	Quantity
Plain Taco Tortilla <b>13)</b>	6
Garlic Clove**	2
Monterey Jack Cheese**	30g
<b>7)</b>	
Red Leicester** <b>7)</b>	30g
Green Chilli**	½
Kidney Beans	1 carton
Chorizo**	90g
Central American Style Spice Mix	1 sachet
Tomato Puree	1 sachet
Water for the Beans*	75ml
Chicken Stock Paste	10g
Soured Cream** <b>7)</b>	150g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>400g</b>	<b>100g</b>
Energy (kJ/kcal)	3620/865	905/216
Fat (g)	47	12
Sat. Fat (g)	24	6
Carbohydrate (g)	71	18
Sugars (g)	6	2
Protein (g)	35	9
Salt (g)	4.95	1.24

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 13) 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, 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.

## Contact

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1



2



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## Get Prepped

**a)** Preheat your oven to 200°C. Using scissors, cut each **tortilla** into 8 triangles. Place on a baking tray in a single layer and drizzle over some **oil**. Season with **salt** and **pepper** (use a second tray if needed).

**b)** Peel and grate the **garlic** (or use a garlic press). Grate the **cheeses** and thinly slice the **green chilli**.

**c)** Drain and rinse the **kidney beans** in a sieve.

**d)** Bake the **tortilla triangles** on the top shelf of your oven until golden, 4-5 mins. **TIP:** Keep an eye on them to make sure they don't burn. Remove from your oven and set aside.

## Bean Time

**a)** Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

**b)** When hot, add the **chorizo** and fry until it starts to brown, 3-4 mins. Transfer the **chorizo** to a bowl and pop your pan back on medium-high heat.

**c)** Add the **Central American style spice mix**, **tomato puree** and **half** the **garlic** to the pan and stir-fry for 1 min, then pour in the **water for the beans** (see ingredients for amount). Add the **chicken stock paste** and **kidney beans**.

**d)** Mash the **beans** in the pan with a potato masher, bring to the boil and simmer until thickened, 3-4 mins. Transfer the **refried bean dip** to a serving bowl and wash out your pan.

## Queso Time

**a)** Add the **soured cream** to your pan along with the remaining **garlic** and pop onto medium heat.

**b)** Bring to the boil, then remove from the heat and add the **cheeses**. Stir vigorously to melt and combine them, then season with **salt** and **pepper**.

**c)** Transfer the **queso sauce** to a serving bowl and sprinkle over the **chorizo** and **chilli**.

**d)** Serve your **chorizo queso** and **refried bean dip** with the **crispy nachos** for scooping up.

Enjoy!