

HELLO Cheesy Lentil Nachos with Lime Crema and Guac

Veggie

Spicy

25 Minutes











2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥



Beef 250 g | 500 g



Red Lentils



1/2 cup | 1 cup



1 tbsp | 2 tbsp



Chipotle Sauce



4 tbsp | 8 tbsp

Tortilla Chips 170 g | 340 g





Cheese, shredded 34 cup | 1 ½ cups

3 tbsp | 6 tbsp



Sour Cream



2 | 4

Green Onion 2 | 4



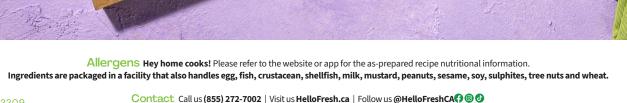


Tomato 2 | 4





Jalapeño 🤳 1 | 2



Cooking utensils | Baking sheet, measuring cups, measuring spoons, medium bowl, medium pot, parchment paper, small bowl, small pot, zester



Cook lentils

- Before starting, preheat the oven to 425°F.
- · Wash and dry all produce.
- Heat a medium pot over medium heat.
- Add lentils, chipotle sauce, half the Enchilada Spice Blend and 1 ¼ cups (2 ½ cups) water. Bring to a boil over high heat.
- · Once boiling, reduce heat to medium-low.
- Cook, stirring occasionally, until lentils are tender and water has been absorbed, 15-17 min.
- · Remove from heat.
- Season with salt and pepper.



Prep

Ground Beef 🕂 Add 📗

- 🛨 Add | Chorizo Sausage, uncased
- Thinly slice green onions.
- Cut tomato into 1/4-inch pieces.
- Zest, then juice lime.
- Thinly slice jalapeño into ¼-inch rounds, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)



Pickle jalapeños

- Add jalapeños, 1 tbsp (2 tbsp) lime juice, 2 tbsp (4 tbsp) water and 2 tsp (4 tsp) sugar to a small pot. Season with salt.
- Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer jalapeños, including **pickling liquid**, to a medium bowl.
- Set aside in the fridge to cool.



Bake tortilla chips

- Arrange tortilla chips on a parchment-lined baking sheet.
- Drizzle with 1 ½ tbsp oil, then season with remaining Enchilada Spice Blend. Season with **salt** and **pepper**, then toss to coat.
- Bake in the middle of the oven until warmed through, 2-3 min.



Assemble nachos

🕣 Add | Chorizo Sausage, uncased

🛨 Add | Ground Beef

- Sprinkle cheese, tomatoes and half the green onions over tortilla chips.
- Return **tortilla chips** to the **middle** of the oven and bake until cheese has melted, 3-4 min.
- Meanwhile, combine sour cream, 1 tsp (2 tsp) lime zest, ½ tsp (1 tsp) lime juice and 2 tsp (4 tsp) water in a small bowl.
- · Season with salt, then stir to combine.



Finish and serve

- Remove nachos from the oven and drizzle lime crema over top.
- Dollop chipotle lentils over top.
- Sprinkle with pickled jalapeños and remaining green onions.
- Serve with guacamole on the side.

Measurements within steps

1 tbsp 2 person 4 person

oil

Ingredient

2 | Cook beef and prep

Add | Ground Beef

If you've opted to add **beef**, heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp (1 tbsp) oil, then beef. Season with **salt** and **pepper**. Cook, breaking up **beef** and stirring often, until **beef** is cooked through, 4-6 min.**

2 | Cook chorizo and prep

🕕 Add | Chorizo Sausage, uncased

If you've opted to add **chorizo**, heat a large non-stick pan over medium-high heat. When hot, add 1 tbsp (2 tbsp) oil, then chorizo. Cook, breaking up **chorizo** and stirring often until chorizo is cooked through, 4-6 min.**

5 | Assemble nachos

🕕 Add | Chorizo Sausage, uncased

Top **tortilla chips** with **chorizo**, along with cheese, tomatoes and half the green onions. Follow the rest of the instructions as written.

5 | Assemble nachos

Add | Ground Beef

Top tortilla chips with beef, along with cheese, tomatoes and half the green onions. Follow the rest of the instructions as written.