



Russet and Sweet Potato 'Nachos'

with Plant-Based Mozzarella and DIY Salsa

Veggie

Spicy

40 Minutes



Ground Beef
250g | 500g

Ground Turkey
250g | 500g

Customized Protein

+ Add

Swap

or

*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](https://www.hellofresh.ca)



Russet Potato
2 | 4



Sweet Potato
2 | 4



Plant-Based Mozzarella
Cheese, shredded
3/4 cup | 1 1/2 cups



Tomato
2 | 4



Lime
1 | 2



Guacamole
3 tbsp | 6 tbsp



Green Onion
2 | 4



Jalapeño
1 | 2



Mexican Seasoning
2 tbsp | 4 tbsp



Spring Mix
56 g | 113 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, sugar, salt

Cooking utensils | 2 baking sheets, 2 large bowls, measuring spoons, medium bowl, parchment paper, small bowl, zester

1



Prep and roast potato coins

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- If desired, peel **sweet potatoes**, then cut into ¼-inch rounds.
- Cut **russet potatoes** into ¼-inch rounds.
- Add **potatoes, sweet potatoes, Mexican Seasoning** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then toss to coat.
- Divide between two parchment-lined baking sheets, then arrange in a single layer.
- Roast in the **middle** and **bottom** of the oven, rotating sheets halfway, until tender and golden-brown, 23-25 min.

4



Make salad and season guacamole

- Add **remaining lime juice, half the lime zest, ¼ tsp sugar** and **1 tbsp** (2 tbsp) **oil** to another large bowl. Season with **salt** and **pepper**, then combine.
- Add **sprink mix** and **remaining green onions**. Do not toss until ready to serve.
- In a small bowl, combine **guacamole, remaining lime zest** and **¼ tsp** (½ tsp) **sugar**.

2



Prep

- Meanwhile, thinly slice **green onions**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Cut **tomato** into ¼-inch pieces.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)

5



Assemble and bake nachos

- + Add | **Ground Beef**
- + Add | **Ground Turkey**
- Once **potato** and **sweet potato coins** are done, arrange 2 squares of foil (4 squares for 4 ppl) on a work surface. Divide **potatoes** between squares of foil. Arrange in a single layer.
- Arrange foil squares side by side on the same baking sheet. (**NOTE:** For 4 ppl, use both baking sheets.)
- Top **coins** with **plant-based mozzarella**.
- Bake in the **middle** of the oven until **mozzarella** melts, 3-5 min. (**NOTE:** For 4 ppl, bake in the top and middle of the oven.)

3



Make salsa

- + Add | **Ground Beef**
- + Add | **Ground Turkey**
- Add **tomatoes, half the green onions**, as many **jalapeños** as desired, **1 tsp** (2 tsp) **lime juice**, **¼ tsp** (½ tsp) **sugar** and **1 tsp** (2 tsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

- Carefully transfer **each** square of foil with **potato nachos** to a plate.
- Top **potato nachos** with **salsa** and **guacamole**.
- Squeeze a **lime wedge** over top, if desired.
- Sprinkle **any remaining jalapeños** over top, if desired.
- Serve **salad** alongside.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook beef and make salsa

+ Add | **Ground Beef**

If you've opted to add **beef**, heat a large non-stick pan over medium-high heat. When hot, add **½ 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.**

3 | Make salsa and cook turkey

+ Add | **Ground Turkey**

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

5 | Assemble and bake nachos

+ Add | **Ground Beef**

Top **potato coins** with **beef**, then **plant-based mozzarella**.

5 | Assemble and bake nachos

+ Add | **Ground Turkey**

Top **potato coins** with **turkey**, then **plant-based mozzarella**.

** Cook to a minimum internal temperature of 74°C/165°F.