

# HELLO Loaded Cheesy Lentil Nachos with Peppers and Salsa

Veggie

30 Minutes



Chorizo Sausage, uncased 250 g | 500 g









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 🎥





Lentils, canned





1 | 2 170 g | 340 g



Cheddar Cheese, shredded



1/2 cup | 1 cup





Enchilada Spice Blend



1 tbsp | 2 tbsp



Green Onion



1 | 2

2 | 4

Tomato Salsa 1/2 cup | 1 cup



Sour Cream 1 | 2



Cilantro 7g | 14g



Chipotle Sauce 2 tbsp | 4 tbsp

Allengens 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. Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, parchment paper, small bowl, strainer



### Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Using a strainer, drain lentils, reserving the liquid. Rinse lentils.
- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice green onions.
- · Roughly chop cilantro.
- Combine cheddar and mozzarella cheese in a small bowl. Set aside.



## Cook peppers and lentils

- + Add | Chorizo Sausage, uncased
- Heat a large non-stick pan over medium-high heat. When hot, add 1 tbsp (2 tbsp) oil, then peppers. Cook, stirring often, until tender-crisp, 3-4 min.
- Add lentils, 2 tbsp (4 tbsp) reserved lentil liquid and Enchilada Spice Blend. Cook, stirring often, until lentils are warmed through and **spices** are fragrant, 2-3 min.
- Stir in chipotle sauce.
- Season with 1/4 tsp (1/2 tsp) salt and pepper. Remove from heat.



#### Assemble and bake nachos

- Line a baking sheet with parchment paper.
- Layer tortilla chips, then half the cheese, lentil-pepper mixture and remaining **cheese** on the prepared baking sheet.
- Bake nachos in the middle of the oven until **cheese** melts and starts to brown, 6-7 min. (NOTE: For 4 ppl, use 2 lined baking sheets and bake in the middle and top of the oven, rotating sheets halfway through.)





#### Finish and serve

- Sprinkle green onions and cilantro over nachos.
- Divide **nachos** between plates.
- Serve sour cream and salsa on the side for dipping.

Measurements within steps

1 tbsp (2 tbsp) 2 person

oil

4 person Ingredient

#### 2 | Cook chorizo and lentils

🕕 Add | Chorizo Sausage, uncased 🗋

If you've opted to add **chorizo**, when the pan is hot, add **chorizo** along with **peppers**. Season with **salt** and **pepper**. Cook, breaking up **chorizo** and stirring often until **peppers** have softened and **chorizo** is cooked through, 4-6 min.\*\* Follow the rest of the recipe as written.