

HELLO Cheesy Lentil Nachos with Lime Crema and Guac

Veggie

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 🦫



250 g | 500 g







Enchilada Spice

1/2 cup | 1 cup

Red Lentils

Blend 1 tbsp | 2 tbsp



Chipotle Sauce



Tortilla Chips

4 tbsp | 8 tbsp





Cheese, shredded



Guacamole

34 cup | 1 ½ cups

3 tbsp | 6 tbsp



Sour Cream



2 | 4





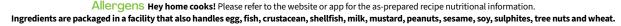




1 | 2



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 1/4 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.



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.



Prep

5

Add | Ground Beef

🛨 Add | Chorizo Sausage

- Thinly slice green onions.
- Cut tomato into ¼-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 ialapeños!)

Assemble nachos and crema

Sprinkle cheese, tomatoes and half the

Return tortilla chips to the middle of the

oven and bake until cheese has melted,

Meanwhile, combine sour cream, 1 tsp

2 tsp (4 tsp) water in a small bowl. Season with salt, then stir to combine.

(2 tsp) lime zest, ½ tsp (1 tsp) lime juice and

green onions over tortilla chips.

🛨 Add | Ground Beef

3-4 min.

🛨 Add | Chorizo Sausage



Bake tortilla chips

- Arrange tortilla chips on a parchment-lined baking sheet.
- Drizzle with 1 1/2 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.



Finish and serve

- chipotle lentils over top.
- Drizzle lime crema over top.
- Sprinkle with pickled jalapeños and remaining green onions.
- Serve with guacamole on the side.

- Remove **nachos** from the oven and dollop

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 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.**

2 | Cook chorizo and prep

+ Add | Chorizo Sausage

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

5 | Assemble nachos and crema

🖶 Add | Ground Beef

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

5 | Assemble nachos and crema

🛨 Add | Chorizo Sausage

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