

HELLO SuperQuick Chorizo and Black Bean Nachos with Guas and Creamy Pressing

with Guac and Creamy Dressing

15 Minutes



Turkey **250 g | 500 g**

Customized Protein Add

🚫 Swap

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 🎥





Chorizo Sausage, uncased



250 g | 500 g





Cheddar Cheese. shredded



Guacamole

3 tbsp | 6 tbsp

1 cup | 2 cup



Creamy Dressing 43 ml | 86 ml







1 | 2



Mexican Seasoning 1 tbsp | 2 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, colander, large non-stick pan, parchment paper



Cook chorizo and beans

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

🔘 Swap | Ground Turkey

- Drain, then rinse black beans.
- · Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chorizo** and **beans**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 5-6 min.**
- · Carefully drain and discard excess fat. Add Mexican Seasoning and cook, stirring often, until fragrant, 1 min. Season with salt and pepper.



Finish prep

- Meanwhile, thinly slice green onions.
- Cut **tomato** into 1/4-inch pieces.



Assemble nachos

- Spread tortilla chips out evenly onto a parchment-lined baking sheet.
- Top with **chorizo-bean mixture**, then cheddar cheese.



cheese is golden-brown and melted, 4-5 min.



Bake nachos

• Bake nachos in the middle of the oven until

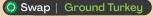


Finish and serve

- Divide **nachos** between plates, then sprinkle with tomatoes and green onions.
- Dollop guacamole and creamy dressing over top.

Measurements oil 1 tbsp within steps 2 person Ingredient

1 | Cook turkey and beans



If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the chorizo.*