









Loaded Potato 'Nachos'

with Guacamole and DIY Salsa

Family Friendly 35 Minutes

 Swap	 Swap	 Double
		
Chorizo Sausage, uncased 250 g 500 g	Beyond Meat® 2 4	Ground Beef 500 g 1000 g

 Customized Protein  Add  Swap or  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)



	
Ground Beef 250 g 500 g	Russet Potato 3 6
	
Tomato 2 4	Lime 1 1
	
Green Onion 2 4	Monterey Jack Cheese, shredded ½ cup 1 cup
	
Guacamole 3 tbsp 6 tbsp	Sour Cream 1 2
	
Mexican Seasoning 2 tbsp 4 tbsp	Baby Spinach 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 | Salt, oil, pepper, sugar

Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl, whisk, zester

1



Roast potato coins

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

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, ½ **tbsp Mexican Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with ½ **tbsp Mexican Seasoning** and **1 tbsp oil** per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Arrange **potatoes** in a single layer.
- Roast in the **middle** of the oven until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

4



Make lime crema and salad

- Meanwhile, add **sour cream**, **half the lime zest** and ¼ **tsp** (½ **tsp**) **sugar** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **remaining lime juice**, **remaining lime zest**, ¼ **tsp** (½ **tsp**) **sugar** and **1 tbsp** (2 **tblsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spinach** and **remaining green onions**, then toss to combine.

2



Prep and make salsa

- Meanwhile, thinly slice **green onions**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Add **tomatoes**, **half the green onions**, **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.

5



Assemble and bake 'nachos'

- Once **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 **potatoes** with **some cheese**, then **beef**, then **remaining cheese**.
- Bake in the **middle** of the oven until **cheese** melts, 3-5 min. (**NOTE:** For 4 ppl, bake in the top and middle of the oven.)

3



Cook beef

🔄 Swap | **Chorizo Sausage**

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Beef**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ******
- Carefully drain and discard excess fat.
- Add **remaining Mexican Seasoning** and **2 tbsp** (4 **tblsp**) **water**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat. Season **beef** with **salt** and **pepper**, to taste. Set aside.

6



Finish and serve

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

Measurements
within steps

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

3 | Cook sausage

🔄 Swap | **Chorizo Sausage**

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

3 | Cook Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min. ****** Disregard instructions to drain excess fat.

3 | Cook beef

×2 Double | **Ground Beef**

If you've opted for **double beef**, cook it in the same way the recipe instructs you to cook the **regular portion of beef**. Work in batches, if necessary.

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