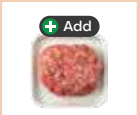




Carb Smart Loaded Tex-Mex Mushroom Nachos

with Guacamole and Sour Cream

Smart Meal Veggie Spicy 25 Minutes



Ground Beef
250 g | 500 g

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



Mushrooms
454 g | 681 g



Tortilla Chips
85 g | 170 g



Tomato
1 | 2



Green Onion
2 | 4



Mexican Seasoning
1 tbsp | 2 tbsp



Sour Cream
1 | 2



Chipotle Sauce
2 tbsp | 4 tbsp



Guacamole
3 tbsp | 6 tbsp



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

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, salt, pepper

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

1



Prep and cook mushrooms

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

- Cut **mushrooms** into ¼-inch-thick slices.
- Heat a large non-stick pan over medium-high heat (high heat for 4 ppl).
- When hot, add **1 tbsp** (2 tbsp) **oil** then **mushrooms**. Season **salt** and **pepper**. Cook, stirring often until **mushrooms** are tender and **excess liquid** has absorbed, 8-12 min.
- Remove from heat. Stir in **half the Mexican Seasoning** and **half the chipotle sauce**.

2



Finish prep and marinate tomatoes

+ Add | Ground Beef

- While **mushrooms** cook, cut **tomato** into ¼-inch pieces.
- Thinly slice **green onions**.
- Add **tomatoes, green onions** and **1 tsp** (2 tsp) **oil** to a small bowl. Season with **salt** and **pepper**. Stir to mix.

3



Bake nachos

+ Add | Ground Beef

- Once **mushrooms** are done, add **tortilla chips** to a parchment-lined baking sheet. Drizzle with **1 tsp** (2 tsp) **oil**. Sprinkle **remaining Mexican Seasoning** over top. Toss to coat.
- Top with **mushrooms**.
- Sprinkle **cheese** over top.
- Bake in the **middle** of the oven until **cheese** has melted, 3-5 min.

4



Finish and serve

- Divide **nachos** between plates.
- Spoon **marinated tomatoes** over top.
- Drizzle **remaining chipotle sauce** over top.
- Serve **sour cream** and **guacamole** alongside for dipping.

Measurements within steps

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

2 | Finish prep, marinate tomatoes and cook beef

+ Add | Ground Beef

If you've opted to add **beef**, heat the same pan used to cook the **mushrooms** over medium-high. 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 | Bake nachos

+ Add | Ground Beef

Top **tortilla chips** with **beef**.

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