



# Loaded Cheesy Lentil Nachos

## with Peppers and Salsa

Veggie

30 Minutes

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](http://www.hellofresh.ca)





 + Add	 + Add
Ground Beef 250 g   500 g	Chorizo Sausage, uncased 250 g   500 g

	
Lentils, canned 1   2	Tortilla Chips 170 g   340 g

	
Cheddar Cheese, shredded ½ cup   1 cup	Mozzarella Cheese, shredded ¾ cup   1 ½ cups

	
Enchilada Spice Blend 1 tbsp   2 tbsp	Sweet Bell Pepper 1   2

	
Green Onion 2   4	Tomato Salsa ½ cup   1 cup

	
Sour Cream 1   2	Cilantro 7 g   14 g

	
Chipotle Sauce 2 tbsp   4 tbsp	

**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, strainer

1



## 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.

2



## Cook peppers and lentils

- + Add | Ground Beef**
- + Add | Chorizo Sausage**
- 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 canning 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 **¼ tsp** (½ tsp) **salt** and **pepper**. Remove from heat.

3



## Assemble and bake nachos

- Line a baking sheet with parchment paper.
- Layer **tortilla chips**, then **half the cheese mixture**, **lentil-pepper mixture** and **remaining cheese mixture** 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.)

4



## 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) **oil**  
2 person 4 person Ingredient

## 2 | Cook beef and lentils

**+ Add | Ground Beef**

If you've opted to add **beef**, when the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **beef** and **peppers**. Season with **salt** and **pepper**. Cook, breaking up **beef** and stirring often, until **peppers** have softened and **beef** is cooked through, 4-6 min.\*\* Follow the rest of the recipe as written.

## 2 | Cook choizo and lentils

**+ Add | Chorizo Sausage**

If you've opted to add **chorizo**, when the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **chorizo** and **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.

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