

# HELLO Cheesy Lentil Nachos with Lime Crema and Guacamole

2 Double

Veggie

( Swap

Spicy

25 Minutes



**Ground Beef** 

250 g | 500 g



If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and

250 g | 500 g



Red Lentils





1/2 cup | 1 cup

Blend 1 tbsp | 2 tbsp





Chipotle Sauce 4 tbsp | 8 tbsp

170 g | 340 g





Cheese, shredded 34 cup | 1 1/2 cups









Green Onion





Tomato 2 | 4

1 | 2



Jalapeño 🚤 1 | 2

Ingredient quantities



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.



Cooking utensils | Baking sheet, measuring cups, measuring spoons, medium bowl, medium pot, parchment paper, small bowl, small pot, zester



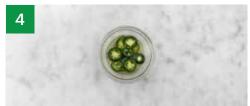
#### Cook lentils

- Before starting, preheat the oven to 425°F.
- · Wash and dry all produce.

#### Add | Ground Beef

#### 🛨 Add | Chorizo Sausage

- Heat a medium pot over medium.
- Add lentils, chipotle sauce, half the Enchilada Spice Blend and 1 ¼ cups (2 ½ cups) water. Bring to a boil over high.
- Once boiling, reduce heat to medium-low.
- Cook for 15-17 min, stirring occasionally, until **lentils** are tender and water has been absorbed.
- · Remove from heat.
- Season with salt and pepper.



# Pickle jalapeños

- To a small pot, add jalapeños, 1 tbsp (2 tbsp) lime juice, 2 tbsp (4 tbsp) water and 2 tsp (4 tsp) sugar. Season with salt.
- Bring to a simmer over medium-high. Cook for 1-2 min, stirring often, until **sugar** dissolves.
- Remove from heat. Transfer jalapeños, including **pickling liquid**, to a medium bowl.
- Set aside in the fridge to cool.



# Prep

- 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 jalapeños!)



# Bake tortilla chips

- On a parchment-lined baking sheet, arrange tortilla chips.
- Drizzle with 1 1/2 tbsp (3 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 for 2-3 min. until warmed through.



# Assemble nachos and make crema

- Sprinkle cheese, tomatoes and half the green onions over tortilla chips.
- Return tortilla chips to the middle of the oven and bake for 3-4 min, until **cheese** has melted.
- Meanwhile, in a small bowl, combine sour cream, 1 tsp (2 tsp) lime zest, ½ tsp (1 tsp) lime juice and 2 tsp (4 tsp) water.
- Season with salt, then stir to combine.



#### Finish and serve

- Remove **nachos** from the oven and dollop chipotle lentils over top.
- Drizzle lime crema over top.
- Sprinkle with pickled jalapeños and remaining green onions.
- Serve with guacamole on the side.

#### Measurements within steps

(2 tbsp) 1 tbsp

4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 1 | Cook beef and lentils

### 🕂 Add | Ground Beef

If you've opted to add beef, heat a large pot over medium-high. When hot, add 1 tbsp (2 tbsp) oil, then beef. Season with salt and **pepper**. Cook for 4-6 min, breaking up beef and stirring often, until beef is cooked through.\*\* Remove and discard excess fat, if you like. Follow the rest of the recipe as

# 1 | Cook chorizo and prep

#### Add | Chorizo Sausage

If you've opted to add **chorizo**, heat a large pot over medium-high. When hot, add 1 tbsp (2 tbsp) oil, then chorizo. Season with salt and pepper. Cook for 4-6 min, breaking up **chorizo** and stirring often, until **chorizo** is cooked through.\*\* Follow the rest of the recipe as written.