



# Cheesy Lentil Nachos

with Lime Crema and Guacamole

Veggie

Spicy

25 Minutes

Customized Protein

+ Add

Swap

or

x2 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



Chorizo Sausage, uncased  
250 g | 500 g



Red Lentils  
½ cup | 1 cup



Enchilada Spice Blend  
1 tbsp | 2 tbsp



Chipotle Sauce  
4 tbsp | 8 tbsp



Tortilla Chips  
170 g | 340 g



Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups



Guacamole  
3 tbsp | 6 tbsp



Sour Cream  
2 | 4



Green Onion  
2 | 4



Tomato  
2 | 4



Lime  
1 | 2



Jalapeño  
1 | 2



**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, pepper, sugar, oil

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

1



## 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**.

4



## 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.

2



## 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!)

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## 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.

3



## Bake tortilla chips

- On a parchment-lined baking sheet, arrange **tortilla chips**.
- Drizzle with **1 ½ 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.

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## 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 | **1 tbsp** (2 tbsp) **oil**  
2-serving 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 written.

## 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.

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