



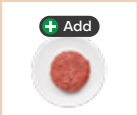
Cheesy Lentil Nachos

with Lime Crema and Guac

Veggie

Spicy

25 Minutes



Beyond Meat®

2 | 4

Custom Recipe

+ 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](https://www.hellofresh.ca)



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 cup



Guacamole
3 tbsp | 6 tbsp



Sour Cream
3 tbsp | 6 tbsp



Cilantro
7 g | 14 g



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 | Oil*, salt*, pepper*, sugar*

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

1



Cook lentils

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Heat a medium pot over medium heat.
- Add **lentils**, **chipotle sauce**, **half the Enchilada Spice Blend** and **1 ¼ cups** (2 ½ cups) **water**. Bring to a boil over high heat.
- Once boiling, reduce heat to medium-low.
- Cook, stirring occasionally, until **lentils** are tender and **water** has been absorbed, 15-17 min.
- Remove from heat.
- Season with **salt** and **pepper**.

2



Prep

- + Add | Beyond Meat®**
- Thinly slice **green onions**.
- Cut **tomato** into ¼-inch pieces.
- Zest, then juice **lime**.
- Roughly chop **cilantro**.
- Thinly slice **jalapeño** into ¼-inch rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)

3



Pickle jalapeños

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

4



Bake tortilla chips

- Arrange **tortilla chips** on a parchment-lined baking sheet.
- Drizzle with **1 ½ 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 until warmed through, 2-3 min.

5



Assemble nachos

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

6



Finish nachos

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

Measurements
within steps

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

2 | Cook Beyond Meat®

+ Add | Beyond Meat®

If you've opted to add **Beyond Meat®**, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min.** Season with **salt** and **pepper**.**

5 | Assemble nachos

+ Add | Beyond Meat®

Sprinkle **Beyond Meat®** over **tortilla chips** when assembling.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.