



Cheesy Lentil Nachos

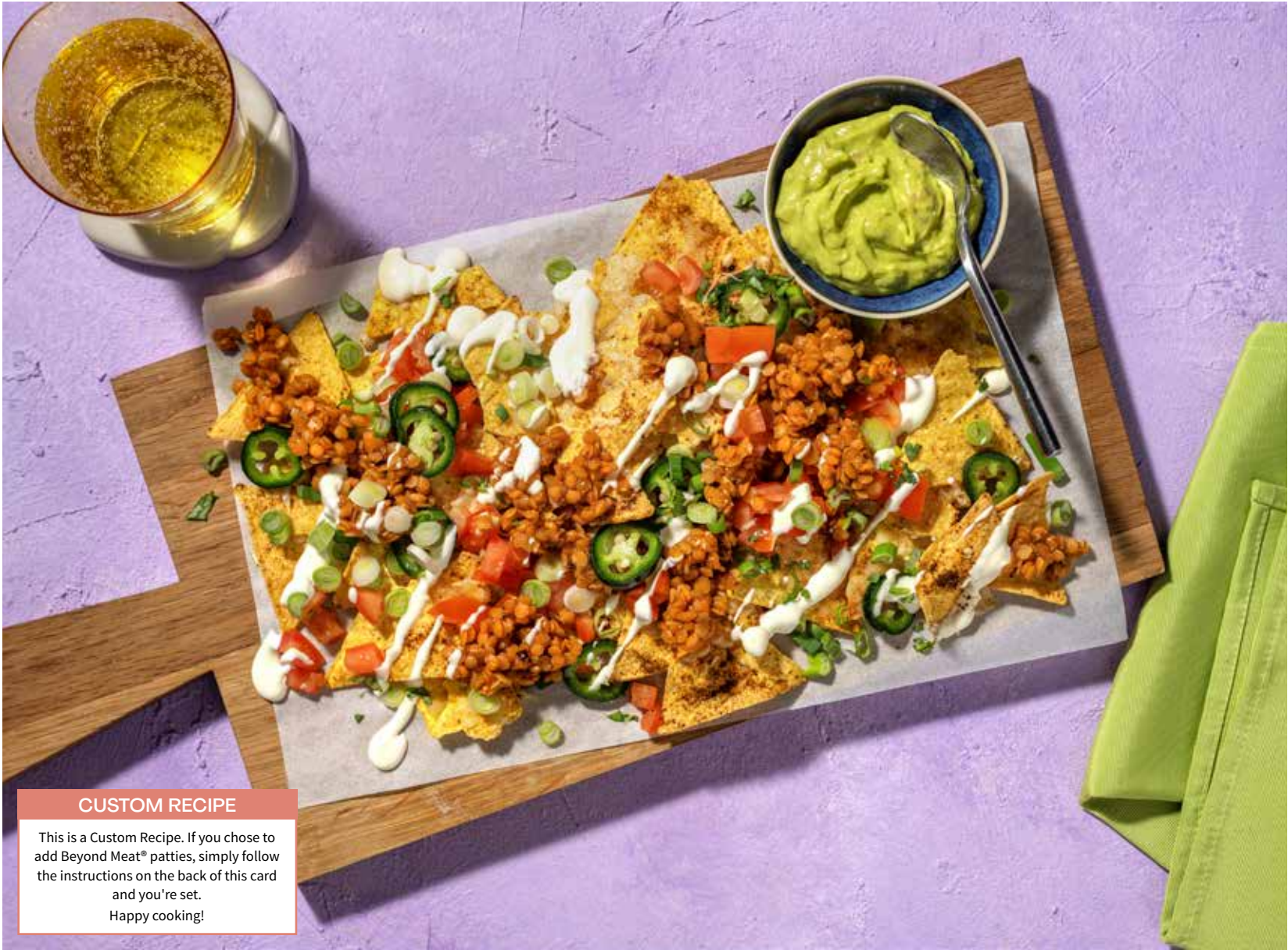
with Lime Crema and Guac

Veggie

Spicy

Quick

25 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add Beyond Meat® patties, simply follow the instructions on the back of this card and you're set. Happy cooking!



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Red Lentils



Beyond Meat®



Enchilada Spice Blend



Chipotle Sauce



Tortilla Chips



Mozzarella Cheese, shredded



Guacamole



Sour Cream



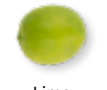
Cilantro



Green Onion



Tomato



Lime



Jalapeño

HELLO RED LENTILS

High in fibre, low in carbs and perfect for a taco filling!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Red Lentils	½ cup	1 cup
Beyond Meat®	2	4
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
Sugar*	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.



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1



Cook lentils

- 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**.

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.

2



Prep

- 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!)

If you've opted to add **Beyond Meat® patties**, 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

- 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.

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

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.

6



Finish nachos

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

Dinner Solved!