




Loaded Potato 'Nachos'

with Guacamole and DIY Pico de Gallo

Family Friendly

35 Minutes



Cook to the beat! Scan the code using the Spotify App for a fresh playlist full of FamJams



Ground Beef



Ground Turkey



Russet Potato



Roma Tomato



Spring Mix



Lime



Green Onion



Monterey Jack Cheese, shredded



Guacamole



Sour Cream



Mexican Seasoning



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO LIME CREMA

Punch up the flavour of sour cream with a sprinkle of lime zest!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, zester, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Russet Potato	690 g	1380 g
Roma Tomato	160 g	320 g
Spring Mix	56 g	113 g
Lime	1	1
Green Onion	2	4
Monterey Jack Cheese, shredded	½ cup	1 cup
Guacamole	3 tbsp	6 tbsp
Sour Cream	3 tbsp	6 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Sugar*	¾ tsp	1 ½ 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.

Contact

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Roast potato coins

Cut **potatoes** into ¼-inch rounds. Add **potatoes**, **half the Mexican Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



Assemble and bake potato 'nachos'

Once **potato coins** are done, arrange 2 squares of parchment paper (4 squares for 4 ppl) on a clean work surface. Divide **potato coins** between each square of parchment and arrange in a single layer. Arrange parchment squares side by side on the same baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets. Arrange 2 squares of parchment on each sheet.) Top **potatoes** with **some cheese**, then **beef**, then **remaining cheese**. Bake in the **middle** of the oven until **cheese** melts, 3-5 min. (**NOTE:** For 4 ppl, bake in the top and middle of the oven.)



Prep and make salsa

Meanwhile, cut **tomatoes** into ¼-inch pieces. Thinly slice **green onions**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges. Add **tomatoes**, **half the green onions**, **1 tsp lime juice**, **¼ tsp sugar** and **1 tsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine.




Make lime crema

Meanwhile, add **sour cream**, **half the lime zest** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Cook beef

Heat a large non-stick pan over medium-high heat. When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ****** Carefully drain and discard excess fat. Add **remaining Mexican Seasoning** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**. Remove the pan from heat, then set aside.

 **CUSTOM RECIPE**

If you got **turkey**, add **1 tbsp oil** (dbl for 4 ppl) to the pan, then **turkey**. Cook it in the same way the recipe instructs you to cook the **beef**.



Finish and serve

Add **remaining lime juice**, **remaining lime zest**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spring mix** and **remaining green onions**, then toss to combine. Carefully transfer each square of parchment to a plate. Top **potato 'nachos'** with **lime crema**, **salsa** and **guacamole**. Squeeze a **lime wedge** over top, if desired. Serve **salad** alongside.

Dinner Solved!