

HELLO Loaded Spicy Tex-Mex Beef Nachos with DIY Queso and Refried Beans

Game Night

Spicy

45 Minutes





Ground Beef



250 g | 500 g



170 g | 340 g



Black Beans



1 | 2





1 | 2



2 | 4



Cheddar Cheese, shredded 1 cup | 2 cups



Cream Cheese 1 | 2



Mexican Seasoning 2 tbsp | 4 tbsp



1 tbsp | 2 tbsp



Cornstarch 1 tbsp | 2 tbsp



Vinegar 1 tbsp | 2 tbsp

Allengens 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 spoons, potato masher, strainer, medium pot, large heat-proof bowl, parchment paper, small microwavable bowl, whisk, large non-stick pan, zip-top bag



Prep and pickle jalapeños

- Before starting, preheat the oven to 400°F.
- · Wash and dry all produce.
- Thinly slice green onions, keeping white and green parts separate.
- Cut tomatoes into 1/4-inch pieces.
- Core, then finely chop jalapeño, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Add jalapeños, vinegar and 2 tbsp (4 tbsp) water to a small microwavable bowl. Season with salt.
- Microwave until salt dissolves, 30 sec.



Make queso

- Add cheddar cheese and cornstarch to a zip-top bag, then toss to coat.
- Add ½ cup (1 cup) milk and 1/2 tbsp (1 tbsp) Mexican Seasoning to a medium pot over medium-high heat. Cook, whisking often, until mixture comes to a simmer, 1-2 min.
- Once simmering, add cream cheese and cornstarch-coated cheddar. Cook, whisking continuously, until cheese melts and mixture thickens, 1-2 min.
- Remove from heat, then add 2 tbsp (4 tbsp) water. Season with salt and **pepper**, then whisk to combine.



Make refried beans

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add 1 tbsp (2 tbsp) oil. then **green onion whites**. Cook, stirring often, until fragrant, 1 min.
- Add beans with canning liquid and 1 tbsp (2 tbsp) Mexican Spice Blend.
- Cook, stirring often, until beans are warmed through and liquid is slightly reduced, 3-4 min.
- Remove from heat, then transfer to a large heat-proof bowl.
- Coarsely mash beans with a potato masher. Season with **salt** and **pepper**.



Cook beef

- Carefully rinse and wipe the same pan, then reheat over medium-high.
- When the pan is hot, add 1/2 tbsp (1 tbsp) oil, then beef and Tex-Mex paste.
- · Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.**
- Season with salt and pepper.
- Carefully drain and discard excess fat.
- Add 1 tbsp (2 tbsp) water. Cook, stirring often, until fragrant, 1 min.
- Remove from heat and cover to keep warm.



Assemble nachos

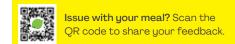
- Arrange tortilla chips on a parchment-lined baking sheet.
- Drizzle with ½ tbsp (1 tbsp) oil, then sprinkle ½ tbsp (1 tbsp) Mexican Seasoning over top. Toss gently to coat.
- Top chips with beef mixture.
- Bake in the middle of the oven until chips have toasted slightly and **beef** has warmed through, 3-4 min.



Finish and serve

- Drain pickled jalapeños and discard liquid.
- Remove **nachos** from the oven, then dollop with refried beans and tomatoes.
- Drizzle with **some queso**, then garnish with remaining green onions and pickled jalapeños.
- Serve nachos directly on the baking sheet with remaining queso alongside.





Measurements

within steps

1 tbsp

(2 tbsp)

oil