



# FAMILY-STYLE SUMMER CHILI NACHOS

with Kidney Beans and Tortilla Chips

FAMILY



## HELLO

### MEXICAN SEASONING

Our Mexican spice blend adds the perfect punch of flavour to these nachos

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 875



Ground Beef



Garlic



Kidney Beans



Green Bell Pepper



Onion, chopped



Mexican Seasoning



Beef Broth Concentrate



Tomato Paste



Roma Tomato



Cheddar Cheese, shredded



Sour Cream



Tortilla Chips



Baby Gem Lettuce



Lime



## BUST OUT

- Aluminum Foil
- Baking Sheet
- Garlic Press
- Large Bowl
- Measuring Spoons
- Large Non-Stick Pan
- Measuring Cups
- Strainer
- Whisk
- Sugar (2 tsp)
- Salt and Pepper
- Olive or Canola oil

## INGREDIENTS

4-person

- Ground Beef 500 g
- Garlic 20 g
- Kidney Beans 1 can
- Green Bell Pepper 400 g
- Onion, chopped 113 g
- Mexican Seasoning 1 tbsp
- Beef Broth Concentrate 1
- Tomato Paste 2 tbsp
- Roma Tomato 160 g
- Cheddar Cheese, shredded 2 1 cup
- Sour Cream 2 6 tbsp
- Tortilla Chips 4 170 g
- Baby Gem Lettuce 200 g
- Lime 1

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\* Laver et sécher tous les aliments.

\*\* Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG

Preheat the oven to 400°F (to bake the nachos). Start prepping when the oven comes up to temperature!



**1 PREP** Wash and dry all produce.\* Mince or grate the **garlic**. Drain and rinse the **beans**. Core, then cut the **bell peppers** into ½-inch pieces. Cut the **tomatoes** into ¼-inch cubes. Thinly slice the **gem lettuce**. Juice the **lime**.



**4 ASSEMBLE NACHOS** On a foil-lined baking sheet, layer the **tortilla chips** and **chili mixture**. Sprinkle with the **cheese**. Broil the assembled **nachos** in the middle of the oven, until the **cheese** melts and starts to brown, 3-4 min.



**2 COOK BEEF** Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil**, then the **ground beef**. Cook, breaking up the **beef** into smaller pieces, until no pink remains, 4-5 min. (**TIP:** Cook to a minimum internal temp. of 71°C/160°F. \*\*) Remove the pan from heat and carefully discard excess fat.



**5 DRESS LETTUCE** Meanwhile, in a large bowl, whisk together the **lime juice**, **2 tsp sugar** and **3 tbsp oil**. Season with **salt** and **pepper**. Add the **gem lettuce** and **tomatoes** to the **dressing**, then toss together.



**3 FINISH CHILI TOPPING** Return the pan to the heat. Add the **onions**, **peppers**, **garlic** and **Mexican seasoning** to the **beef mixture**. Cook, stirring often, until the **peppers** soften, 5-6 min. Season with **salt** and **pepper**. Add the **broth concentrate**, **tomato paste**, **beans** and **½ cup water**. Cook, stirring together, until all the **liquid** evaporates, 2-3 min.



**6 FINISH AND SERVE** When the **chili-beef nachos** are done, arrange the **dressed lettuce** and **tomatoes** on top and dollop with the **sour cream**. Serve family-style!

## CHEESY

Not just for Game Night! These zesty, cheesy chili nachos will please the whole family