



Loaded Potato 'Nachos'

with Guacamole and DIY Salsa

Family Friendly 40 Minutes



Ground Beef



Russet Potato



Roma Tomato



Lime



Green Onion



Monterey Jack
Cheese, shredded



Guacamole



Sour Cream



Mexican Seasoning



Baby Spinach

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, aluminum foil, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	690 g	1380 g
Roma Tomato	160 g	320 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
Baby Spinach	56 g	113 g
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.
- Arrange **potatoes** in a single layer.
- 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.)



Make lime crema and salad

- 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.
- 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 **spinach** and **remaining green onions**, then toss to combine.



Prep and make salsa

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



Assemble and bake 'nachos'

- Once **potato coins** are done, arrange 2 squares of foil (4 squares for 4 ppl) on a clean work surface. Divide **potato coins** between the squares of foil and arrange in a single layer.
- Arrange foil squares side by side on the same baking sheet. (**NOTE:** For 4 ppl, use both baking sheets. Arrange 2 squares of foil 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.)



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.
- Remove the pan from heat. Season **beef** with **salt** and **pepper**, to taste. Set aside.



Finish and serve

- Carefully transfer each square of foil with **potato 'nachos'** 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!