



# Loaded Spicy Tex-Mex Beef Nachos













with DIY Queso and Refried Beans

Game Night

Spicy

45 Minutes



-  Ground Beef  
250 g | 500 g
-  Tortilla Chips  
170 g | 340 g
-  Black Beans  
1 | 2
-  Tomato  
2 | 4
-  Jalapeño  
1 | 2
-  Green Onion  
2 | 4
-  Cheddar Cheese, shredded  
1 cup | 2 cups
-  Cream Cheese  
1 | 2
-  Mexican Seasoning  
2 tbsp | 4 tbsp
-  Tex-Mex Paste  
1 tbsp | 2 tbsp
-  Cornstarch  
1 tbsp | 2 tbsp
-  White Wine Vinegar  
1 tbsp | 2 tbsp

**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.

Ingredient quantities	56 g	113 g
	2 person	4 person

1



### 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 ¼-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.

2



### 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**.

3



### Cook beef

- Carefully rinse and wipe the same pan, then reheat over medium-high.
- When the pan is hot, add ½ **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.

4



### Make queso

- Add **cheddar cheese** and **cornstarch** to a zip-top bag, then toss to coat.
- Add ½ **cup** (1 cup) **milk** and ½ **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.

5



### 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.

6



### 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.

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



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