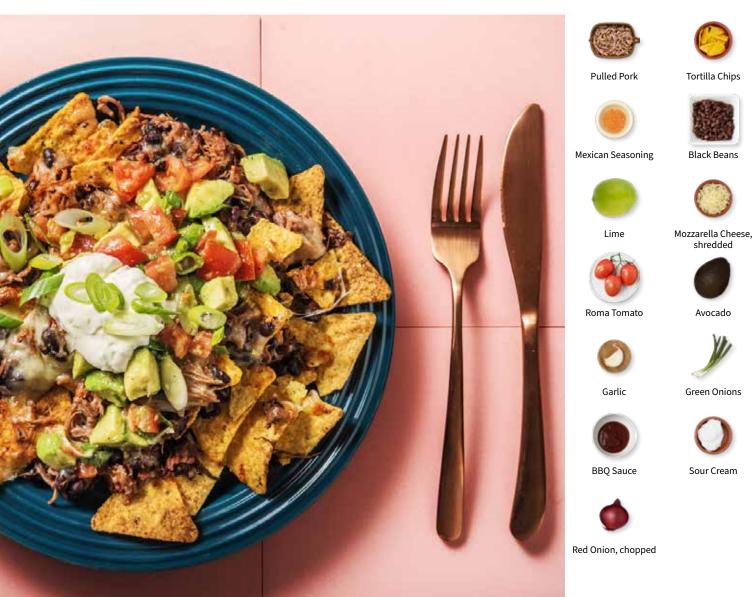


# Pulled Pork Nachos with Avocado Salsa

## FAMILY 20 Minutes





# **Start Strong**

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

#### **Bust Out**

2 Baking Sheets, Large Bowl, Small Bowl, Medium Bowl, Aluminum Foil, Strainer, Microplane/Zester

#### Ingredients

	4 Person
Pulled Pork	600 g
Tortilla Chips	340 g
Mexican Seasoning	1 tbsp
Black Beans	398 ml
Lime	1
Mozzarella Cheese, shredded	2 cup
Roma Tomato	160 g
Avocado	1 pc
Garlic	6 g
Green Onions	2 pc
BBQ Sauce	4 tbsp
Sour Cream	6 tbsp
Red Onion, chopped	113 g
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

#### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca





### 1. PREP

Drain, then rinse **beans**. Cut **tomatoes** into **½**-inch pieces. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Thinly slice **green onion**. Peel, pit then cut **avocados** into ½ inch pieces. Peel, then mince the **garlic**.



**2. MIX PULLED PORK** 

Add **pork** to a large bowl. Using two forks, pull apart **pork** to shred. Add the **BBQ sauce**, **Mexican seasoning** and **beans**. Season with **salt** and **pepper**. Stir to combine.



## **3. ASSEMBLE NACHOS**

Divide and layer the **tortilla chips** and **pulled pork mixture** between two foil-lined baking sheets. Sprinkle with **cheese**. Bake the **assembled nachos** in the **middle** and **top** of the oven, rotating sheets halfway through cooking, until the **cheese** melts and starts to brown, and pork is warmed through 6-7 min.



### 4. MAKE SALSA

While the **nachos** bake, add the **tomato**, **avocado**, **onion**, **half the garlic**, **half the lime juice**, **1 tsp sugar** and **1 tbsp oil** to a medium bowl. Season with **salt** and **pepper**. Stir to combine. Set aside.



### **5. MAKE CREMA**

Stir together **sour cream**, **lime zest**, **remaining lime juice** and **remaining garlic** in a small bowl. Season with **salt** and **pepper**. Set aside.



## 6. FINISH AND SERVE

Sprinkle **green onions** over the nachos. Divide the **nachos** between plates. Dollop over the **crema**. Serve with **avocado salsa**. Squeeze over a **lime wedge** if desired.

# **Dinner Solved!**