



Pulled Pork Nachos

with Avocado Salsa

FAMILY 20 Minutes



Pulled Pork



Tortilla Chips



Mexican Seasoning



Black Beans



Lime



Mozzarella Cheese, shredded



Roma Tomato



Avocado



Garlic



Green Onions



BBQ Sauce



Sour Cream



Red Onion, chopped

HELLO NACHO NIGHT

The toppings are endless in this 20 min weeknight wonder!

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.

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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**.



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.



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.



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.



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.

**



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!