



UCCOOK

Cheesy Nachos & Beef Mince

with a fresh salsa & sour cream

A classic is a classic for a reason! Corn nachos are smothered in an easy tomato sauce, succulent beef mince, and a layer of mozzarella & cheddar cheese. Served with a fresh tomato & coriander salsa, sour cream, and pickled jalapeños, this dish is perfection on a plate!

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Serves: 2 People

Chef: Thea Richter

Fan Faves

Groote Post Winery | Groote Post Old Man's Blend White Blend

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

300g	Free-range Beef Mince
1	Garlic Clove <i>peel & grate</i>
10ml	NOMU Mexican Spice Blend
200ml	Tomato Passata
160g	Corn Nachos
100g	Grated Mozzarella & Cheddar Cheese
5g	Fresh Coriander
1	Tomato
100ml	Sour Cream
20g	Sliced Pickled Jalapeños <i>drain</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey

1. FRY BABY Preheat the oven to the grill setting or the highest temperature. Place a pan over medium-high heat with a drizzle of oil. When hot, add the mince and work quickly to break it up as it starts to cook. Fry until browned, 5-6 minutes (shifting occasionally).

2. SAUCY When the mince is browned, add the grated garlic and the NOMU spice blend to the pan. Fry until fragrant, 1 minute (shifting constantly). Pour in the tomato passata and 200ml of water. Simmer until slightly reduced and thickened, 8-10 minutes. Add a sweetener (to taste) and seasoning. Remove from the heat.

3. NACHO BUSINESS Spread the nachos in an ovenproof dish. Evenly cover in the tomato & beef mixture. Sprinkle over the grated cheese and pop in the hot oven. Bake until the cheese is melted and golden, 4-5 minutes.

4. LET'S SALSA While the nachos are baking, rinse and pick the coriander. Rinse and roughly dice the tomato. In a bowl, combine the diced tomato, ½ the picked coriander, a drizzle of olive oil, and seasoning.

5. DINNER IS SERVED! Pile up the cheesy nachos and dollop over the sour cream. Top with the fresh salsa, the remaining coriander, and the jalapeño slices (to taste). Indulge yourself, Chef!

Nutritional Information

Per 100g

Energy	816kj
Energy	195kcal
Protein	8.5g
Carbs	12g
of which sugars	2.7g
Fibre	1.6g
Fat	12.4g
of which saturated	4.5g
Sodium	201mg

Allergens

Allium, Sulphites, Cow's Milk

Eat
Within
3 Days