



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

CLASSIC MEXICAN BEEF AND PORK NACHOS



PREP
10 min



COOK
30 min



SERVES
4

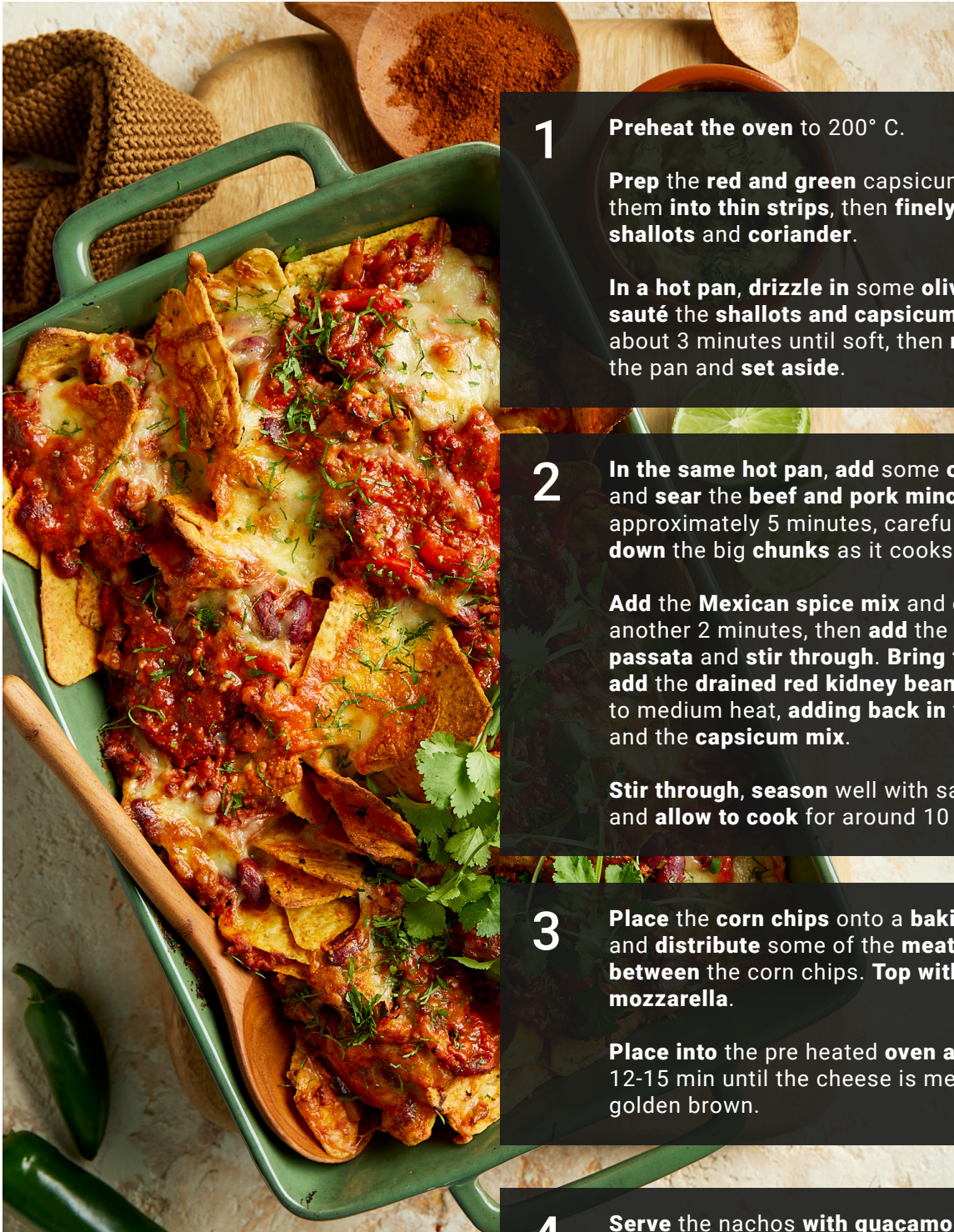
INGREDIENTS:

- > 500g Pork and Beef Mince
- > 1 Jar / 680g Tomato Passata
- > 1 tbsp Mexican Spice Mix
- > 500g Pack Salted Corn Chips
- > 400g Red Kidney Beans
- > ½ Red Capsicum
- > ½ Green Capsicum
- > ½ Bunch Shallots
- > 250g Grated Mozzarella Cheese
- > ½ Bunch Coriander
- > 250g Harris Farm Guacamole
- > ½ Lime

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil

METHOD – GET COOKING!



1

Preheat the oven to 200° C.

Prep the red and green capsicum, by **slicing** them **into thin strips**, then **finely slice** the shallots and coriander.

In a hot pan, drizzle in some olive oil and **sauté** the shallots and capsicum, cooking for about 3 minutes until soft, then **remove** from the pan and **set aside**.

2

In the same hot pan, add some olive oil and **sear** the beef and pork mince for approximately 5 minutes, carefully **breaking down** the big chunks as it cooks.

Add the Mexican spice mix and **cook** for another 2 minutes, then **add** the tomato passata and **stir through**. **Bring to the boil** and **add** the drained red kidney beans, turn down to medium heat, **adding back in** the coriander and the capsicum mix.

Stir through, season well with salt and pepper and **allow to cook** for around 10 minutes.

3

Place the corn chips onto a **baking dish** and **distribute** some of the meat sauce **in between** the corn chips. **Top with** the **grated mozzarella**.

Place into the pre heated oven and **cook** for 12-15 min until the cheese is melted and golden brown.

4

Serve the nachos **with guacamole**, additional **fresh coriander** and freshly **squeezed lime juice**.

ABOUT YOUR LEFTOVER INGREDIENTS...

- Use leftover Mexican spice mix on any meats as a rub or into a marinade or to any South American style dish.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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