



Loaded Beef Taco Potato Nachos

with Pico de Gallo & Guacamole

🕒 30-40min

🍴 2 Servings

These out-of-the-box nachos are truly a game changer! Imagine beef tacos, nachos, and loaded fries, all rolled into one flavorful bite after another. Crisp roasted potato rounds make the perfect base beneath cumin-scented sautéed ground beef, melted sharp cheddar cheese, and fresh jalapeño slices. We finish off the fun, fork-free dinner in classic nacho style, with homemade pico de gallo, guacamole, and fresh cilantro.

What we send

- 1 russet potato
- 1/4 oz fresh cilantro
- 1 oz scallions
- 1 jalapeño chile
- 2 plum tomatoes
- 10 oz ground beef
- ground cumin (use 1½ tsp)
- 2 oz pkt guacamole
- 3 (¾ oz) pieces sharp cheddar⁷

What you need

- olive oil
- kosher salt & ground pepper
- ketchup
- apple cider vinegar (or red wine vinegar)

Tools

- mandoline or V-slicer
- rimmed baking sheet
- medium skillet
- box grater or microplane

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 66g, Carbs 51g, Proteins 38g



1. Bake potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Using a sharp knife, mandoline, or V-slicer, carefully cut **potato** into ¼-inch thick rounds. Transfer to a rimmed baking sheet, and toss with **2 tablespoons oil** and **a generous pinch of salt**. Spread in an even layer. Bake on lower oven rack until golden and crisp, 18–20 minutes.



2. Prep ingredients

While **potatoes** bake, coarsely chop **cilantro stems and leaves** together. Trim **scallions**, then thinly slice, keeping dark greens separate. Thinly slice **jalapeño** and remove and discard the seeds; finely chop 1 teaspoon of the sliced jalapeño. Core **tomatoes**, then cut into ¼-inch dice.



3. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef**, cook, breaking up meat with a spoon, until browned, about 5 minutes. Spoon off any fat. Stir in **scallion whites and light greens, 1½ teaspoons cumin, and a pinch each salt and pepper**; cook until fragrant, 1 minute. Add **½ cup water** and **1 tablespoon ketchup**. Cook until skillet is nearly dry, 5–6 minutes.



4. Prep pico and guacamole

Meanwhile, in a small bowl, stir to combine **tomatoes, ¼ each of the cilantro and scallion dark greens**, and **all or some of the chopped jalapeño** (depending on heat preference). Stir in **1 teaspoon vinegar** and season with **salt**. In another bowl, stir to combine **guacamole** with **3 tablespoons water**.



5. Assemble nachos

Coarsely chop or grate **all of the cheddar**. Rearrange **potatoes** on the baking sheet to form a tight rectangle. Spoon **beef mixture** over top, followed by **sliced jalapeños** (if desired) and cheese.



6. Bake & serve

Bake **nachos** on upper oven rack until cheese is melted and bubbling, 5–7 minutes. Top with **pico de gallo, guacamole, and remaining scallion dark greens and cilantro**. Enjoy!