



Beef Potato Nachos Supreme

with Fresh Salsa & Cheddar Cheese



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. Crispy roasted potato rounds make the perfect base for sautéed grass-fed ground beef, melted sharp cheddar cheese, and fresh jalapeño slices. We finish off this fun, fork-free dinner in classic nacho style, with homemade pico de gallo, guacamole, and fresh cilantro.

What we send

- 2 russet potatoes
- ½ oz fresh cilantro
- scallions
- 1 jalapeño chile
- 4 oz vine-ripened tomatoes
- 10 oz grass-fed ground beef
- ¼ oz ground cumin
- 4 oz guacamole
- 4 oz shredded cheddar-jack blend ⁷

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

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 1080kcal, Fat 76g, Carbs 56g, Proteins 45g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Use a sharp knife, mandoline, or V-slicer to carefully slice **potatoes** into ¼-inch thick rounds. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, and a **generous pinch of salt**, spreading into an even layer. Roast on lower oven rack until golden and crisp, about 18-20 minutes.



4. Prep pico & guacamole

Meanwhile, in a small bowl, stir to combine **all of the chopped jalapeño** (or less depending on heat preference), **tomatoes**, **¼ each of the cilantro and scallion dark greens**, and **1 teaspoon vinegar**. Season to taste with **salt**. Transfer **guacamole** to small bowl; season to taste with **salt** and **pepper**. Thin with **1 tablespoon water** at a time until desired consistency.



2. Prep ingredients

While **potatoes** roast, coarsely chop **cilantro stems and leaves**. Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Thinly slice **jalapeño** crosswise into rounds, discarding seeds; finely chop 1 teaspoon of the sliced jalapeño. Core **tomatoes**, then cut into ¼-inch pieces.



5. Assemble nachos

Arrange **potatoes** on baking sheet into a tight rectangle. Spoon **beef mixture** over top of potatoes, then sprinkle with **cheddar** and **sliced jalapeños** (depending on heat preference).



3. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and cook, breaking up with a spoon, until browned, 4-5 minutes. Spoon off any fat. Stir in **scallion whites and light greens**, **1½ teaspoons cumin**, and a **pinch each of salt and pepper**; cook until fragrant, 1 minute. Stir in **½ cup water** and **1 tablespoon ketchup**. Cook until skillet is nearly dry, 5-6 minutes.



6. Bake nachos & serve

Bake **nachos** on upper oven rack until **cheese** is melted and bubbling, about 5-7 minutes (watch closely as ovens vary). Serve **beef potato nachos** topped with **pico de gallo**, **seasoned guacamole**, and **remaining cilantro and scallions**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**