



## 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
- 1/2 oz fresh cilantro
- scallions
- 1 jalapeño chile
- 4 oz vine-ripened tomatoes
- 10 oz grass-fed ground beef
- 1/4 oz ground cumin
- 4 oz guacamole
- 4 oz shredded cheddar-jack blend <sup>7</sup>

## 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 1/4-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.



### 2. Prep ingredients

While **potatoes** roast, coarsely chop **cilantro stems and leaves**. Trim **scallions**, then thinly slice about 1/4 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 1/4-inch pieces.



### 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, 1 1/2 teaspoons cumin**, and a **pinch each of salt and pepper**; cook until fragrant, 1 minute. Stir in **1/2 cup water** and **1 tablespoon ketchup**. Cook until skillet is nearly dry, 5-6 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, 1/4 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.



### 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).



### 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](http://marleyspoon.com) **#marthaandmarleyspoon**