

DINNERLY



Appy Hour! Shredded Beef, Corn & Bean Nachos

with Salsa & Melty Cheese



20-30min



2 Servings

No matter the time or occasion, we'd never say no to loaded nachos—especially when we're talking about **HOMEMADE** tortilla chips piled high with shredded beef, beans, corn, salsa, and ooey-goey mozzarella cheese. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 2 scallions
- 15 oz can kidney beans
- 3¼ oz mozzarella ⁷
- 6 (6-inch) corn tortillas
- 5 oz corn
- 4 oz salsa
- ½ lb shredded beef ^{1,6}

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

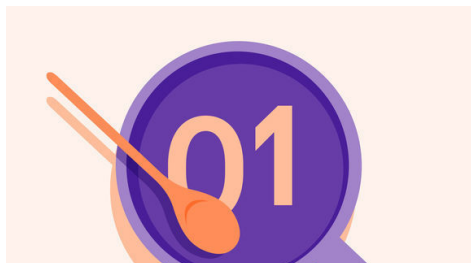
- box grater
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

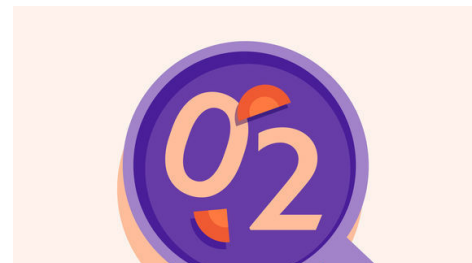
Calories 430kcal, Fat 18g, Carbs 48g, Protein 21g



1. Prep ingredients

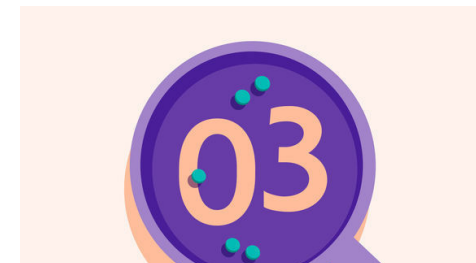
Preheat oven to 450°F with racks in the upper and lower thirds.

Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Drain **beans** and rinse well. Coarsely shred **mozzarella** on the large holes of a box grater.



2. Bake tortilla chips

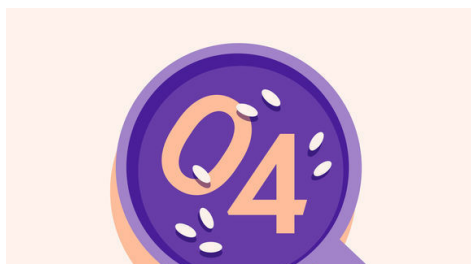
Stack **tortillas**, then cut into 4 equal wedges. Toss on a rimmed baking sheet with **1½ tablespoons oil** and season with **salt** and **pepper**. Bake on lower oven rack until crispy and browned in spots, about 6 minutes.



3. SHREDDED BEEF VARIATION

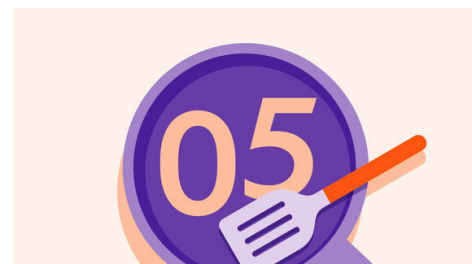
Meanwhile, pat **beef** dry; break into bite-sized pieces. Heat **1 tablespoon oil** in a medium skillet over high. Add beef and cook, stirring frequently, until dark golden brown and crusty, 2–4 minutes.

Reduce heat to medium, then add **corn**, **chopped garlic**, and **half of the scallions**. Cook, stirring, until garlic is fragrant and corn is warmed through, about 1 minute.



4. Cook chili

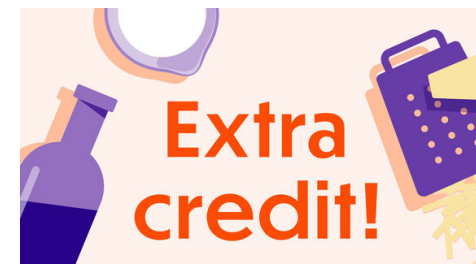
Add **beans** and **¼ cup of the salsa** to skillet with **beef** and **corn**. Cook, stirring, until beans are warmed, about 2 minutes. Remove from heat, then season to taste with **salt** and **pepper**.



5. Bake nachos & serve

Spoon **beef, corn, and bean chili** over **tortilla chips** on baking sheet, then sprinkle **cheese** across the top. Bake on upper oven rack until **cheese** is melted and browned in spots, 2–3 minutes.

Serve **shredded beef, corn, and bean nachos** topped with **remaining salsa and scallions**. Enjoy!



6. Take it to the next level

Go to town with these nachos to have them your way. Jalapeños, guacamole, sour cream, pico de gallo - load them up with whatever your nacho-loving stomach desires!