



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. 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

- 1 russet potato
- ½ oz fresh cilantro
- 1 oz scallions
- 1 jalapeño chile
- 2 plum tomatoes
- 10 oz grass-fed ground beef
- ¼ oz ground cumin (use 1½ tsp)
- 4 oz guacamole
- 4 oz 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

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 58g, Carbs 54g, Proteins 31g



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 **potato** into ¼-inch thick rounds. On a rimmed baking sheet, toss potatoes **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, 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.



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.



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 of water at a time to until desired consistency.



5. Assemble nachos

Arrange **potatoes** on baking sheet into a tight rectangle. Coarsely chop or grate **cheddar**, if necessary. Spoon **beef mixture** over top of potatoes and 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!