

MARLEY SPOON



Nacho Ordinary Pie

from Three Veg and Meat



20-30min



2 Portions

What we send

- 1,6
- 17
- beef mince

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- olive oil
- olive oil spray

Utensils

- box grater
- large saucepan with lid
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 875kcal, Fat 35.3g, Carbs 90.1g, Proteins 38.3g



1. Make pie topping

Read through the recipe. Heat the oven to 190C (see cooking tip). Cut **6 tortillas** into 6 wedges. Spray an oven tray with olive oil. Spread the tortilla wedges over prepared tray in a single layer, spray with **olive oil** and lightly season with **salt**. Toast in the oven for 8 mins or until golden, dry and crisp. Remove and set aside to crisp as they cool.



2. Prepare ingredients

Meanwhile, finely chop the **onion**. Cut the **capsicum** into 1cm chunks, discarding the seeds and membrane. Scrub or peel the **sweet potato** and coarsely grate. Slice the **corn kernels** from the cob. Rinse and drain **half the black beans**** (see cooking tip).



3. Start cooking pie filling

Heat **3 tsp olive oil** in a large saucepan over medium-high heat. Cook the **onion**, **capsicum** and **Mexican spice blend**, stirring regularly, for 2 mins or until starting to soften. Add the **beef mince**, season with **salt** and cook, breaking up the lumps with a spoon, for 3 mins or until browned.



4. Add vegetables

Stir the **tomatoes**, **sweet potato**, **corn** and **beans** into the **beef mixture**. Reduce the heat to medium and cook, covered, for 5 mins. Remove the lid and cook, stirring occasionally, for a further 5 mins or until the sweet potato is tender and the liquid is almost evaporated.



5. Prepare ingredients

Meanwhile, cut the **lime** into wedges. Finely chop the **coriander**, including the stems.



6. Get ready to serve

Using a fork, mash the **avocado** flesh in a bowl. Season with **salt** and squeeze in the **lime juice**, to taste. Stir in the **coriander** to combine. Top the **pie filling** with the **tortilla wedges** and serve with **guacamole** and **lime wedges** (see cooking tip).