

# DINNERLY



## Epic 'Guess the Burger' Beef Nachos with Special Sauce, Pickles and Cheese



30 minutes



2 Servings

Inspired by everyone's fave fast-food burger, this PLUS recipe delivers fun, flavour and fill-'em-up satisfaction! Laden with smoky-seasoned beef mince, melted cheddar, quick-pickled cucumber, crunchy lettuce and yummy burger sauce, it's super easy to make and serve. Just take the baking tray straight from the oven to your table, then let everyone dig in.



- 1 onion
- 1 Lebanese cucumber
- 1 cos lettuce
- 50g cheddar <sup>2</sup>
- lean beef mince
- 10g smoky barbecue seasoning <sup>3</sup>
- 50g smoky barbecue sauce
- 150g corn chips
- 2 x 40ml burger sauce <sup>1</sup>

- 1 tbs white vinegar
- 1 tsp sugar
- 2 tsp olive oil

- box grater
- medium frypan
- oven tray
- foil

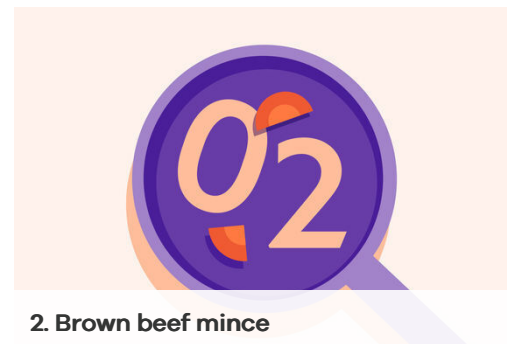
## ALLERGENS

## NUTRITION PER SERVING

Energy 1030kcal, Fat 63.4g, Carbs 68.2g,  
Protein 47.4g



Finely chop the **onion**. Thinly slice the **cucumber**. Trim the **lettuce**, then thinly slice the leaves. Coarsely grate the **cheese**. Combine **1 tbs white vinegar** and **1 tsp sugar** in a bowl. Add the cucumber and toss to coat. Set aside to pickle, tossing occasionally, until needed.



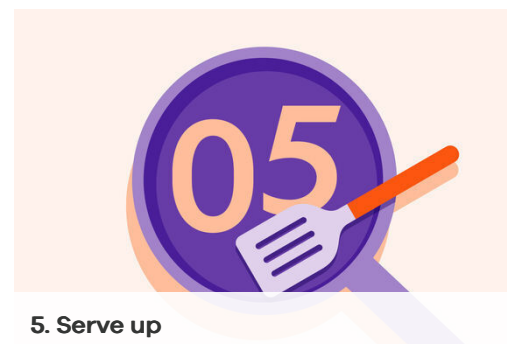
Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **onion**, stirring, for 3-4 mins until softened. Increase the heat to high, add the **beef mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned.



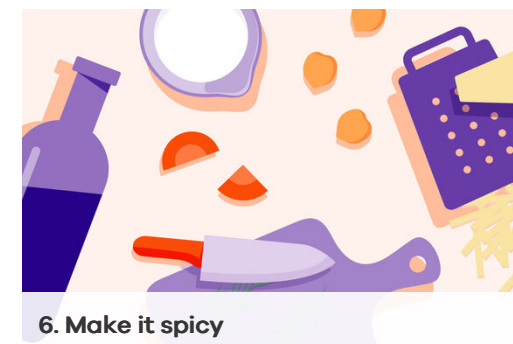
Add the **barbecue seasoning, barbecue sauce** and **2 tbs water** to the mince mixture. Cook, stirring, for 30 secs-1 min until slightly thickened. Remove the pan from the heat. Taste, then season with **salt and pepper**.



Preheat the grill to high. Line an oven tray with foil. Spread the **corn chips** over the lined tray. Spoon over the **mince mixture** and scatter with the **cheese**. Grill for 5 mins or until the corn chips are toasted and the cheese is melted.



Scatter the **drained pickled cucumber** and **lettuce** over the nachos and dollop with the **burger sauce**. Pop the **nachos** on the table for everyone to help themselves. Enjoy!



If you like a kick of heat, scatter over thinly sliced fresh chilli or a pinch of chilli flakes just before serving.

 **Packed in Australia**  
from at least 85% Australian ingredients