TATUA
Specialised Dairy

Nachos

Ingredients

1 Tbsp olive oil
1 onion, finely chopped
450g beef mince
1 can beans, drained
2 Tbsp tomato paste
1/4 cup water
1 large bag of corn chips
200g Tatua Cheese Sauce or 1 cup grated cheese
1/2 cup tomato salsa
Tatua Sour Cream to serve
1 small handful of chopped coriander

Method

1. Preheat oven to 200°C.
2. In a large saucepan, heat oil to a medium heat, then add onion.
3. Once the onion is cooked, add mince to saucepan and cook until brown, stirring occasionally.
4. Add beans, tomato paste and water. Reduce heat and simmer until thickened.
5. Arrange corn chips in an ovenproof dish. Top with mince and Tatua Cheese Sauce, or grated cheese.
6. Bake for 15 minutes.
7. Remove from oven and top with Tatua Sour Cream and salsa.
8. Garnish with coriander and serve immediately.
9. Serves 2.

Please consider the environment before printing this recipe