TATUA
Specialised Dairy

Slow Cooker Beef Nachos

Serves: 6-7 Cups

Ingredients

Beef Mince Mix:
1 packet vegetable soup mix
500g beef mince
2 cloves garlic, minced
1 large onion, diced
1 medium carrot, sliced
100g mushrooms, sliced
1 tin (400g) chopped tomatoes
2 Tbsp cooking oil
2 1/2 cups hot water
Salt
Black pepper

Nachos:
2 cups beef mince mix
5 Tbsp tomato salsa dip (store bought)
100g corn chips
1 handful diced capsicums, mixed colours
1 handful grated cheddar cheese
2 Tbsp Tatua Sour Cream
1 avocado, mashed
Coriander to garnish

Method

Beef Mince Mix:

1. Heat oil in a large fry pan.

2. Brown beef mince, breaking up with a spatula.
3. Add garlic and onion and continue to cook for 2 minutes, then add carrot and mushroom and cook for 1 minute.
4. Transfer the content of the frying pan to the slow-cooker bowl.
5. Add the soup mix, chopped tomatoes and hot water. Stir well. Cook on high for 1 hour, then turn to low for 2-3 hours.
6. Check a few times and add a little hot water if the mixture is too dry. Season to taste.

Nachos:

1. Combine beef mince mix and tomato salsa dip.
2. Arrange corn chips on a heat-proof serving dish.
3. Top with the beef mince mixture then scatter capsicums and cheese.
4. Place under the grill for 5 minutes to melt the cheese.
5. Serve with Tatua Sour Cream, mashed avocado and coriander.

Please consider the environment before printing this recipe