



Nachos

Ingredient

- 700grams of passata sauce
- 1 teaspoon of paprika
- A pinch of chilli flakes (be very careful as very hot) OR a dash of Tabasco
- Sea salt and cracked pepper
- 2 spring onions finely chopped
- 500 grams of grated cheese
- 1 packet of corn chips.
- 1 tub of sour cream.
- Chives finely chopped.

Method

- Place passata, paprika, Tabasco and salt and pepper into food processor and pulse until well combined.
- Put into a bowl and set aside.
- Wash all your dishes.
- Then go on to cut your cheese in half and have 2 children grate the cheese.
- Place baking paper into 2 oven trays divide your corn chips in half and place into baking trays.
- Cover with your salsa sauce,.
- Sprinkle your cheese over and place in the oven at 180 degrees.
- When cooked through and soft about 10 minutes, remove from the oven.
- Place onto 2 platters, put dollops of sour cream on top and sprinkle with chives.