## **Nachos**

Ingredients

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 all ingredients into food processor and pulse till we'll combine.

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.