



EASY NACHOS

Ingredients

700ml Passata

1 tin tomatoes chopped

1 tsp sweet paprika

Pinch chilli flakes (careful as hot) or a dash of tabasco

¼ tsp each of Salt and pepper

1 tin of either black beans, cannellini or red kidney beans (optional)

2-3 spring onions, finely chopped or 1 red onion

400g grated cheese

1 packet of corn chips

1 tub sour cream

Method

1. Place passata, tomatoes, paprika, chilli, salt and pepper in a food processor with a tin of drained beans (if using) and blend until well combined. This is your **salsa**.
2. Line 2 oven trays with baking paper and spread corn chips evenly. Bake for 5 mins in a hot oven (180oC)
3. Chop the spring onions, or 1 red onion, and reserve for topping the baked nachos
4. Pour the salsa over the corn chips and spread the cheese evenly, careful as the trays will be hot.
5. Bake for another 10 mins until the cheese has melted and the chips are golden and crispy.
6. Remove from the oven
7. Put dollops of sour cream and sprinkle with spring onion and serve.