





Loaded Nachos

 TOTAL TIME: 45 mins
 LEVEL: easy
 YIELD: 4 servings

Once you've had these nachos you will never look back. The secret is to let the mince simmer for a while so it's super tender and be generous with the toppings.

Ingredients

Nacho Mince:

1 Tbsp olive oil
¾ onion, diced
400g mince
1 Tbsp chili powder
¼ tsp garlic powder
¼ tsp onion powder
¼ tsp dried oregano
½ tsp paprika
1 ½ tsp ground cumin
1 tsp salt
1 tsp black pepper
400g kidney beans
400g diced tomatoes
1 C beef stock

Guacamole:

1 avocado
½ lime, juiced
1 tomato, diced
¼ onion, diced
handful coriander
salt and pepper

To serve:

4 tomatoes
200g cheese
250g sour cream
300g corn chips

Directions

1. Heat the oil in a frying pan on medium heat and add diced onion. Sauté for a few minutes until onion is soft. Add mince and fry until browned. Then all the spices, salt and pepper and mix thoroughly. Stir in canned tomatoes, kidney beans and stock and bring to a simmer. Then turn heat to low, cover and leave to simmer for 20 - 30 minutes.
2. Meanwhile, make guacamole by mashing up avocado in a bowl with the lime juice and salt and pepper. Add 1 tomato, the onion and some torn up coriander. Set aside.
3. To serve, lay out corn chips and plates and sprinkle over cheese. Grill each plate for 2 minutes until cheese has melted. Top with some mince, some diced tomatoes and a dollop each of sour cream and guacamole.