

CHILLI BEAN NACHOS



Serves 4-5



Prep Time 15 minutes



Cook Time 15 minutes



INGREDIENTS

- 500 g lean beef mince
- 1 small onion, peeled and finely chopped
- 2 Tbsp tomato paste
- 420 g can **Wattie's Chilli Beans Mild**
- 400 g can **Wattie's Mexican Style Tomatoes**
- 1 handful fresh coriander, chopped (optional)

METHOD

1. Heat a dash of oil in a frying pan and brown the mince with the onion. This is best done in two batches. Stir in tomato paste. Add **Wattie's Chilli Beans Mild** and **Wattie's Mexican Style Tomatoes** and stir to combine. Simmer for 10 minutes. Stir through chopped coriander.
2. Place Doritos Cheese Supreme Corn Chips on a serving platter or in individual bowls. Spoon over mince. Top with sour cream and salsa.

- 300 g packet Doritos Cheese Supreme Corn Chips
- ½ cup lite sour cream (optional)

Salsa

Mix the salsa ingredients together.

Salsa

- 2 tomatoes, chopped
- 2 spring onions, trimmed and finely sliced
- 2 Tbsp mint or coriander, chopped
- squeeze of lime or lemon juice to taste

TIPS

- * Nacho sauce is suitable for creating a Taco or Quesadilla filling too.
- * Mexican sauce is also slow cooker friendly. Cook on a low heat for 4 hours, or in an oven-proof dish at 160°C for 1½ - 2 hours, adding the beans ½ an hour before the end of cooking.
- * Replace beef mince with chicken or lamb.
- * To make a vegetarian option replace the meat with an extra can of kidney beans or 300g diced vegetables.