

QUICK AND EASY NACHOS

FREEZER FRIENDLY



 Serves 4–6

 Prep Time 10 minutes

 Cook Time 10–15 minutes

 Easy As



INGREDIENTS

- 400g lean beef mince
- 400g can **Wattie's Mexican Style Tomatoes**
- 420g can **Wattie's Mild Chilli Beans**
- Corn chips
- Grated cheese

METHOD

1. Heat a dash of oil in a frying pan and brown the mince over a high heat, breaking up with a fork if necessary.
2. Stir in the **Wattie's Mexican Style Tomatoes** with the **Wattie's Mild Chilli**

Avocado Cream:

- 1 ripe avocado
- ½ cup lite sour cream
- 1 Tbsp lemon juice

- Corn chips
- Grated cheese
- Diced tomatoes (to garnish)
- Coriander leaves (to garnish)

Beans. Reduce the heat and simmer for 10–15 minutes or until the mince is cooked and beans are hot.

3. To make the Avocado Cream: Blend together the avocado, sour cream and lemon juice to a smooth consistency. Season to taste.
4. Place the corn chips on a serving platter and top with the beef mixture. Scatter over the grated cheese, tomatoes and coriander leaves. Serve with the Avocado Cream on the side.

TIPS

- For a vegetarian option remove the beef mince and skip Step 1 of the method. Heat **Wattie's Mexican Style Tomatoes** and **Wattie's Mild Chilli Beans** until hot.

SWAP IT OUT

- If you want to go meatless omit the beef mince and step 1 of the method.
- You can use the meat mixture to fill soft or hard taco shells.

SWITCH IT UP

- The nachos can be served over rice in place of corn chips, if wished.