

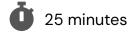




Cheesy Chorizo Nachos

with Fresh Salsa

Tortilla chips topped with tasty Mexican spiced chorizo sauce and cheese, baked in the oven until bubbly. Topped with creamy avocado and a fresh diced salsa.





2 servings



Spice it up!

You can serve these nachos with lime wedges, sour cream or pickled jalapeños. Tinned black beans or kidney beans can also be stirred through the chorizo sauce.

FROM YOUR BOX

AVOCADO	1
томато	1
GREEN CAPSICUM	1
BROWN ONION	1
CHORIZO	1 packet
TINNED CHOPPED TOMATOES	400g
TORTILLA STRIPS	1 packet
GRATED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground cumin, red wine vinegar

KEY UTENSILS

large frypan, oven tray

NOTES

You can mash the avocados with some lime juice, yoghurt or sour cream if you have some!

Reduce heat or add more oil to pan if the spices begin to burn.





1. PREPARE THE TOPPINGS

Set oven grill to 220°C.

Mash avocado in a bowl (see notes).

Dice **tomato** and **capsicum**. Toss with **2 tsp vinegar** and **2 tsp olive oil**. Set aside.



2. COOK THE CHORIZO

Heat a frypan with **oil** over medium-high heat. Dice **onion**. Add to pan as you go along with **2 tsp paprika** and **2 tsp cumin**. Dice or crumble **chorizo**. Cook for 3 minutes until fragrant (see notes).



3. SIMMER THE SAUCE

Pour in **chopped tomatoes**. Stir to combine and simmer for 5 minutes. Season with **salt and pepper**.



4. BAKE THE NACHOS

Layer **tortilla strips**, chorizo sauce and **cheese** on a lined oven tray. Place in oven and bake for 5 minutes or until cheese is melted.



5. FINISH AND SERVE

Serve nachos at the table topped with mashed avocado and fresh salsa.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



