



### Product Spotlight: Avocado


To prepare an avocado, hold it steady with one hand and slice through the skin lengthwise until you hit the pit. Cut around the entire fruit. Gently twist the two halves in opposite directions to separate them.




## 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.

 25 minutes

 2 servings

 Pork

## 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.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	96g	95g

## FROM YOUR BOX

AVOCADO	1
TOMATO	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.



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