

## A Recipe For Vege Nachos

Ingredients nachos

1/2 red onion

2 cloves garlic

1 tsp ground cumin

1/2 tsp chili powder

1/2 tsp salt

1 can black beans

1 can kidney beans

1/2 cup water

2 bag chips

2 cup grated cheese

pico de gallo

<sup>(15)</sup>  
3/4 tomato

1/2 red onion

1 jalapeno

guac

1 avo

lime juice

Salt / pepper

chili flakes

greek yoghurt

olives

## Nachos

1. Heat oven to 200°
2. Fry onion, garlic, cumin, chili powder & salt in saucepan. Stir to coat the onion & cook til soft ~ 5 min
3. Mash beans in large bowl, keeping a little chunky. Stir beans & water into the saucepan. Cook until thick ~ 5 min
4. Spread beans evenly over corn chips, layer if doing whole batch. if doing half just put on top. Do the same w/ cheese
5. Bake until cheese is melted / bubbling. serve.

## Pico de gallo

1. Chop everything finely & put in a bowl

## Guac

1. Mash avo & add lime / salt / pepper / chilli flakes to taste

Preparation Time

Serves 4-6