



# Nachos

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## Ingredients:

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### (Nacho Chips)

- 1 packet of mountain bread
- 200g of butter
- 1 cup of olive oil
- 2 tsps. of salt
- 2 tsps. of cumin
- 2 tsps. of paprika

### (Simple Salsa)

- ½ red onion
- 3 tomatoes
- 1 capsicum
- Salt and pepper
- ½ cup tomato puree
- 2 tbsp. of olive oil
- Fresh coriander
- 2 cloves of garlic (finely chopped)

### (Guacamole)

- 1 tomato (finely chopped)
- ½ red onion
- 1 clove of garlic (finely chopped)
- 3 avocados
- 1 tsp. of coriander (finely chopped)
- Salt and pepper
- Lime Juice

## *Handmade Nachos Chips*

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### *Method:*

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1. Line 4 baking trays with baking paper and set the ovens to 180°C
2. Gently pull the mountain bread layers apart
3. Melt approx. 200g butter in the microwave
4. Add 1 cup of olive oil to the melted butter
5. Using a pastry brush, brush the sheets of mountain bread on 1 side with the butter mixture
6. Sprinkle lightly with a mixture of 2 tps. sea salt, 2 tps. cumin ground, 2 tps. paprika.
7. Place bread sheets on a chopping board and cut into triangles.
8. Arrange the triangles roughly on the baking tray and place in oven for around 5 or 6 minutes or until golden. They burn easily so keep an eye on them.

## *Simple Salsa*

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### *Method:*

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1. Prepare the salsa by cutting ½ an onion, 3 tomatoes and 1 capsicum to the same size in a small dice. Once finished place in a bowl.
2. Add salt and pepper, ¼ cup tomato puree, 2 tablespoons of olive oil, a small amount of fresh coriander and 2 cloves of finely chopped garlic to the bowl and stir well.

## *Guacamole*

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### *Method:*

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1. Finely chop 1 tomato, ½ red onion and 1 glove of garlic and place in a bowl.
2. Peel 3 avocados and chop these into small chunks the size of a 5 cent coin, add them to the bowl.
3. Add 1 teaspoon of finely chopped coriander and some salt and pepper to taste.
4. Adjust the flavour and consistency with fresh lime juice.

Combine all 3 components to make Nachos.

