

NACHOS

INGREDIENTS - Serves 4

- 500g Mince
- 1x Onion
- 1x Pack of Nachos Spice Mix
- 1x Tin Diced Tomatoes
- 1x Tin 4 Bean Mix
- 1x Tin Refried Beans
- 1x Bag Corn Chips
- Cheese
- Sour cream
- Guacamole or Avocado Dip

METHOD

- Kick this shindig off by dicing your onions up nice and small, before popping them in your skillet to brown.
- After a minute or two, add your mince in to brown and mix it with the onion.
- Once brown, add in your cans of diced tomatoes, refried beans and 4-bean mix. Make sure all of the liquid is drained from the cans of beans before adding them to the pan.
- While that's simmering away, layer your chips evenly in an oven tray. Place them into your camp oven or hooded BBQ to warm up.
- When the chips are nice and hot, remove them from the oven. Then pour the mince mixture over the top of the chips ensuring they're evenly covered with the mince, right to the edges of the tray.
- Sprinkle a couple of handfuls of grated cheese over the top, then pop it bake into your oven.
- When the cheese is melted and browned on top, they're ready to go! Top with sour cream and guacamole, then enjoy!