



# Cheesy Chilli Nachos

## *Ingredients:*

400g minced beef

1 small onion

3 garlic cloves

1 small tin kidney beans

1 tin chopped tomatoes

1 tbsp tomato puree

1 tsp cumin

1-2 tsp chilli powder

Cooking oil

Salt and pepper

Grated cheese (cheddar/mozzarella mix is nice)

1 bag of nachos

Spring onion (to garnish – optional)

Sour cream (to garnish – optional)

## *Method:*

Finely chop the onion.

Crush or grate the garlic cloves.

Put the onion and garlic into a pot with a spoon of cooking oil.



Cook over a low heat until the onion/garlic starts to soften.

Add the mince and cook for a few minutes until the meat is browned.

Add in the chopped tomatoes, tomato puree, cumin, chilli powder, salt and pepper.

Stir through and simmer gently for 10-15 mins.

Arrange nachos in an ovenproof dish.

Spoon the cooked mince on top of the nachos.

Sprinkle the top with grated cheese, and place under the grill until the cheese has melted.

To serve, top with some sliced spring onion and sour cream.

NOTE – Add more spice if required according to taste.