

LOADED NACHOS



Serves 4

HEINZ
ESTD 1869

Ingredients

Olive oil
1 small brown onion, finely diced
1 garlic clove, crushed
1 small red capsicum, finely diced
½ cup frozen corn
1 bunch Coriander, roughly chopped (including the stalks and roots)
2 tins Heinz Chilli Beanz Mild
1 tin chopped tomatoes
2 packets corn chips
1 avocado, cubed
Grated cheddar cheese
Sour cream
Spring onion, finely sliced

Method

Preheat a frying pan over medium heat and add a splash of olive oil. Add the onion, capsicum and coriander and cooked until soft. Then add garlic and corn and cook for a further 2 minutes.

Once the vegies have slightly browned, add in the chopped tomatoes and a pinch of sugar. Cook out the tomatoes for a few minutes and then add the Heinz Chilli Beanz Mild and half the coriander. Stir until well combined and cook for a further 2 minutes.

Preheat the oven to 200C or alternatively you can cook it under the grill on high

Get a large baking tray and start to assemble. Lay 1 packet of corn chips over the tray, and then scatter half the bean mixture, followed by a good sprinkling of cheese. Repeat this process and place in the oven for 10 minutes or until the cheese has turn slightly golden. If you're cooking it under the grill, I'd suggest a slightly shorter cooking time.

To serve, dollop a massive spoonful of sour cream, scatter over the chopped avocado, spring onion and remaining coriander.

