



bit spicy

# Nachos

Nachos are a big snack dish or appetiser, very popular in the US as well as Mexico. It's a great way to stretch that helping of chilli (and possibly refried beans) into a dish for more people. The quantities are very much up to you! Find our recipe for refried beans online.

- a bag of tortilla chips (plain are best)
  - a portion of chilli (preferably ours!), warmed up
  - a portion or can of refried beans, warmed up
  - 300g mild cheese, grated
  - jalapeños, sour cream, salsa, guacamole to serve
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1. Put the oven on at a medium temperature (160-180, just so the cheese melts)
  2. Take an oven-proof plate or shallow dish and spread a couple of handfuls of tortilla chips on the base.
  3. Place a layer of refried beans followed by a layer of chilli, leaving dry chips around the side.
  4. Sprinkle half the cheese over the whole.
  5. Add more tortilla chips, beans and chilli as above, then finish with the rest of the cheese.
  6. Place in the oven for 5-10 minutes until the cheese has just melted but not gone crisp.
  7. Serve with dollops of the sauces on top and extra on the side. Scatter a few fresh or pickled jalapeños over the dish.