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by ewfood

Nachos

Ingredients

For the nacho
0.5lb. tortilla chips
3oz. grated mature cheddar cheese
1oz. jalapeno peppers
5 spring onions, sliced
3tsp. fresh coriander, chopped
For the salsa
3 medium tomatoes, diced
½ onion, finely chopped
1 chili pepper, of your choice, seeded and diced
1 lime, juiced
handful fresh coriander
Salt and pepper to taste
For the guacamole
3 avocadoes, mashed
½ onion, finely chopped
1 tomato, finely chopped
1 clove garlic, minced
handful fresh coriander, chopped
1 pinch cayenne pepper
1 lime, juiced
Salt and pepper to taste

Preparation

1. For the salsa: mix all the ingredients in a bowl and season. It's fast and easy and very tasty
2. For the guacamole: Mash together the avocado, lime and salt and pepper. Mix in re remaining ingredients and refrigerate for 30 minutes before serving
3. Preheat the oven to 200°C
4. Layer the chips with the cheese, spring onion and jalapenos in an oven proof dish and bake for 10 minutes or until the cheese melts completely. Garnish with the coriander and serve with the salsa and guacamole and some sour cream.

Cooks Note