



---

Posted on 17 September 2012  
*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 avocados, 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 the 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

---