



## LOADED NACHOS

We've got your game night covered with this quick and easy snack that incorporates our Jalapeño Tequila Sauce.

### Ingredients:

1 Bag Tortillas Ola Nachos  
1 Cup Black beans  
1 Cup Can Sweetcorn  
200gms Sirimon Cheese, strong Cheddar

2 Jalapeños thinly sliced

### Salsa

1 Tomato diced, 1 red onion diced

### Guacamole

Avocado, 1 Tomato, handful Cilantro,  
1 lemon (juice of), 1/2 Tsp Jars of Goodness Jalapeno Tequila Sauce, Salt & pepper

### To Serve

2 Limes cut into wedges  
Fresh coriander  
Jars of Goodness Jalapeno Tequila Sauce Natural Yoghurt

### Method:

1. Preheat oven to 180°C & line a baking tray with parchment paper.
2. Chop all the ingredients for the salsa, then add in a small mixing bowl and set aside.
3. To make the guacamole peel avocado, then mash with a fork in a small bowl. Add in the diced tomato, chopped coriander, lemon juice and jalapeno sauce. Mix then season with salt and pepper.
4. Arrange half the tortilla chips across the baking tray, top with half the black beans, half the sweetcorn, half the jalapenos, half the salsa and cheese.
5. Repeat the layering process with the rest of the ingredients then place in the oven to bake for 10-15 minutes until the cheese is melted and bubbling.
6. Serve the nachos while still warm with a dollop of guacamole, dashes of the jalapeno tequila sauce, coriander leaves, salsa, natural yoghurt and lime wedges.