



SMOKED CHEESE & CHILLI NACHOS

<https://www.mainland.co.nz/recipe/smoked-cheese-and-chilli-nachos.html>



PREP TIME
5 MINS

COOKING TIME
35 MINS

SERVES
4

Nachos will never be the same again when you try them with our Smoked Cheese, served with sweet chilli sauce, salsa and avocado.

Ingredients

- 1 tbsp oil
- 1 clove garlic, crushed
- 500g lean beef mince
- 1 onion, peeled and diced
- 2 tsp Mexican seasoning or similar
- 1 tsp smoked paprika
- 1 x can tinned tomatoes
- 1/4 cup tomato paste
- 2 tbsp sweet chilli sauce
- 1 x can red kidney beans, drained
- 4 portions nacho chips
- 1/2 cup Anchor sour cream
- 150g Mainland Smoked Cheese, thinly sliced or grated
- Extra sweet chilli sauce, avocado slices or guacamole, salsa and limes to serve

Method

1. Heat oil in a large pan and sauté the garlic, mince and onion until browned.
2. Add Mexican seasoning, smoked paprika, tinned tomatoes, tomato paste, sweet chilli sauce and beans and simmer for 15 minutes until thick.
3. Preheat oven to 180°C.
4. Layer nacho chips and mince in a family sized baking dish. Top with sour cream and Smoked Cheese, and bake for 15-20 minutes until golden and melted.
5. Serve immediately, drizzled with sweet chilli sauce, salsa and sliced avocado or guacamole, with lime wedges on the side for squeezing.