

Product Spotlight: Avocado

To prepare an avocado, hold it steady with one hand and slice through the skin lengthwise until you hit the pit. Cut around the entire fruit. Gently twist the two halves in opposite directions to separate them.

Cheesy Chorizo Nachos

with Fresh Salsa

Tortilla chips topped with Mexican-spiced chorizo sauce and melted cheese, baked in the oven until bubbly. Topped with creamy avocado and a fresh diced salsa.

25 minutes | 2 servings | Pork

Spice it up!

You can serve these nachos with lime wedges, sour cream or pickled jalapeños. Tinned black beans or kidney beans can also be stirred through the chorizo sauce.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	36g	39g

FROM YOUR BOX

AVOCADO	1
TOMATO	1
GREEN CAPSICUM	1
BROWN ONION	1
CHORIZO	200g
TINNED CHOPPED TOMATOES	400g
TORTILLA STRIPS	1 packet
GRATED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground cumin, red wine vinegar

KEY UTENSILS

large frypan, oven tray

NOTES

You can mash the avocados with some lime juice, yoghurt or sour cream if you have some!

Reduce heat or add more oil to pan if the spices begin to burn.

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1. PREPARE THE TOPPINGS

Set oven grill to 220°C.
Mash **avocado** in a bowl (see notes).

Dice **tomato** and **capsicum**. Toss with **2 tsp vinegar** and **2 tsp olive oil**. Set aside.



2. COOK THE CHORIZO

Heat a frypan with **oil** over medium-high heat. Dice **onion**. Add to pan as you go along with **2 tsp paprika** and **2 tsp cumin**. Dice or crumble **chorizo**. Cook for 3 minutes until fragrant (see notes).



3. SIMMER THE SAUCE

Pour in **chopped tomatoes**. Stir to combine and simmer for 5 minutes. Season with **salt and pepper**.



4. BAKE THE NACHOS

Layer **tortilla strips**, **chorizo sauce** and **cheese** on a lined oven tray. Place in oven and bake for 5 minutes or until **cheese** is melted.



5. FINISH AND SERVE

Serve **nachos** at the table topped with **mashed avocado** and **fresh salsa.**

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