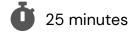




# Roast Potato Loaded Nachos

# with Guacamole

Roasted potato slices loaded with Mexican-spiced beans, crunchy fresh veggies, tomato salsa and homemade guacamole.





2 servings



# Switch it up!

Instead of loaded nachos, you can make jacket potatoes. Halve potatoes and roast until tender. Use a fork to press down the middle of the potatoes to form a boat. Fill with warm beans and toppings.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

21g

14g

93g

#### **FROM YOUR BOX**

MEDIUM POTATOES	2
RED CAPSICUM	1
SHALLOT	1
CORN COB	1
JALAPEÑO	1
TINNED BEANS	400g
MEXICAN SPICE MIX	1 sachet
TOMATO SALSA	1 jar
AVOCADO	1

#### FROM YOUR PANTRY

oil for cooking, white wine vinegar, salt, pepper

#### **KEY UTENSILS**

frypan, oven tray

#### **NOTES**

You can dice 1/4 shallot and add it to the guacamole for extra crunch.



# 1. ROAST THE POTATOES

Set oven to 220°C.

Thinly slice potatoes. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 15-20 minutes until golden and tender.



## 2. PREPARE THE TOPPINGS

Dice capsicum. Slice shallot (see notes). Remove corn kernels from cob. Thinly slice jalapeño. Drain and rinse beans.



#### 3. WARM THE BEANS

Heat a frypan over medium-high heat with **oil**. Add shallot and sauté for 3-4 minutes until shallot begins to soften. Add beans and Mexican spice mix to pan with 2 tbsp tomato salsa. Cook, stirring, for 2-3 minutes, until beans are warm.



### 4. MAKE THE GUACAMOLE

Use a fork to mash avocado in a bowl. Season with 1 tsp vinegar, salt and pepper.



# 5. FINISH AND SERVE

Serve nachos tableside. Sprinkle over fresh toppings. Spoon on warm beans, guacamole and remaining salsa.



