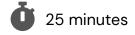




Roast Potato Loaded Nachos

with Guacamole

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





4 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.

PROTEIN TOTAL FAT CARBOHYDRATES

> 19g 13g

82g

FROM YOUR BOX

| MEDIUM POTATOES | 800g |
|-------------------|----------|
| RED CAPSICUM | 1 |
| GREEN CAPSICUM | 1 |
| RED ONION | 1 |
| CORN COBS | 2 |
| JALAPEÑO | 1 |
| TINNED BEANS | 2 x 400g |
| MEXICAN SPICE MIX | 1 sachet |
| TOMATO SALSA | 1 jar |
| AVOCADOS | 2 |
| | |

FROM YOUR PANTRY

oil for cooking, white wine vinegar, salt, pepper

KEY UTENSILS

frypan, oven tray

NOTES

You can dice 1/4 red onion 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 the capsicums. Slice red onion (see notes). Remove corn kernels from cobs. Thinly slice jalapeño. Drain and rinse beans.



3. WARM THE BEANS

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



4. MAKE THE GUACAMOLE

Use a fork to mash avocados in a bowl. Season with 2 tsp vinegar, salt and pepper.



5. FINISH AND SERVE

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



