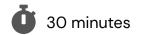


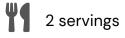


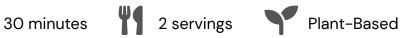


# **Nachos with Cashew Queso**

Veggie-packed nachos served with tortilla strips, fresh avocado salsa and homemade queso.







# Spice it up!

This dish would be great with a hit of spice. Add a fresh chilli, some pickled jalapeños, dried chilli flakes or your favourite hot sauce for an extra kick.

TOTAL FAT CARBOHYDRATES

32g

124g

### **FROM YOUR BOX**

CASHEW QUESO MIX	1 packet (65g)
MEXICAN SPICE MIX	1 packet
SPRING ONIONS	1 bunch
TOMATO PASTE	1 sachet
YELLOW CAPSICUM	1
CORN COB	1
TINNED KIDNEY BEANS	400g
AVOCADO	1
ТОМАТО	1
TORTILLA STRIPS	1 packet (230g)

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar

#### **KEY UTENSILS**

large frypan, kettle, stick mixer (or small blender)

#### **NOTES**

Soak cashew queso mix in hot water to help the cashews soften.

If you like a bit of heat, add a few teaspoons of hot sauce to your queso mix.

Cashew queso mix: raw cashews, nutritional yeast.



# 1. SOAK THE QUESO MIX

Boil the kettle.

In a bowl, soak the cashew queso mix with <a href="https://example.com/ltm:1.52">1 tsp</a> of the Mexican spice mix and 1/3 cup hot water (see notes). Leave to soak.



# 2. SAUTÉ THE AROMATICS

Heat a large frypan oven medium-high heat with **oil.** Thinly slice spring onion (reserve green tops). Add to pan along with tomato paste and remaining Mexican spice mix. Cook, stirring, for 1 minute.



## 3. COOK THE NACHO FILLING

Dice capsicum and remove corn kernels from cob. Add to pan as you go along with kidney beans (including liquid). Cook, stirring, for 5-6 minutes or until vegetables are tender. Season with salt and pepper.



# 4. PREPARE THE FRESH SALSA

Dice avocado and tomato. Add to a bowl along with with reserved spring onion green tops. Toss with 1 tbsp vinegar, salt and pepper.



# **5. BLEND THE QUESO MIX**

Using a stick mixer, blend queso mix (including liquid) to a smooth consistency. Season with **salt and pepper.** 



#### 6. FINISH AND SERVE

Make a platter on the table of tortilla strips, topped with nacho filling. Drizzle over queso and add fresh salsa.



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