



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Traybake Black Bean Nachos

Loaded tortilla nachos topped with spiced black beans, charred corn, and tomato, finished with smashed avocado, pickled shallot and dollops of yoghurt.



25 minutes



4/6 servings



Vegetarian

FROM YOUR BOX

	4 PERSON	6 PERSON
TINNED BLACK BEANS	400g	2 x 400g
TOMATO PASTE	1 sachet	2 sachets
AVOCADOS	2	3
SHALLOT	1	2
TORTILLA STRIPS	1 packet	2 packets
CORN COBS	2	3
TOMATOES	2	3
NATURAL YOGHURT	1 tub	2 tubs

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika, red wine vinegar, sugar (of choice)

NOTES

Baking the nachos will help give the tortillas a crispy finish and warm through the toppings. You can serve fresh instead if preferred.

You can bulk out the nachos with extra corn tortilla strips or roast sweet potato rounds.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.

Something not right? Text us on **0440 132 826** or email **hello@dinnertwist.com.au**

1. COOK THE BEANS

Preheat oven to 220°C (see notes).

Drain and rinse **black beans**. Heat frypan with **oil**. Add **beans**, **tomato paste**, **3–4 tsp smoked paprika**. Stir through **1/2 cup water** and simmer for 5 minutes. Season with **salt** to taste.

6P – stir through 3/4 cup water and simmer for 5 minutes.

TIP *Stir through a spoon of salsa, chipotle paste, or a splash of water if too thick. You can use pre made Mexican spice mix instead of the smoked paprika if you have one.*

2. PREPARE THE TOPPINGS

Mash **avocados** with **salt** and **1/2 tbsp vinegar**. Thinly slice **shallot** and toss with **2 tbsp vinegar** and a pinch of **sugar** to pickle. Dice **tomatoes**. Remove kernels from **corn cobs** and set aside.

6P – mash avocados with salt and 1 tbsp vinegar. Thinly slice shallot and toss with 3 tbsp vinegar and a pinch of sugar to pickle.

TIP *You can substitute the vinegar used with the avocados with lime juice or lemon juice.*

3. BAKE THE NACHOS

Spread **tortilla strips** on a lined oven tray. Top evenly with **black beans**, **corn**, and **tomatoes**. Drizzle with **oil** and bake for 8–10 minutes until golden and warmed through.

TIP *Add grated cheese from your fridge if desired before baking.*

4. FINISH AND SERVE

Top nachos with **smashed avocado**, dollops of **yoghurt** and scatter with drained pickled **shallot**.

TIP *You can add any of your favourite nacho garnishes such as jalapeños, coriander or sliced spring onions.*

This recipe has simplified instructions to help lower your meal cost.