



Loaded Potato Nachos

Golden roasted potato slices topped with spiced lentils, fresh salsa, and creamy yoghurt, finished with coriander for a vibrant, veggie-packed twist on nachos.



35 minutes



2 servings



Vegetarian

FROM YOUR BOX

RED POTATOES	4
RED LENTILS	100g
TOMATO PASTE	1 sachet
CORN COB	1
TOMATO	1
GREEN CAPSICUM	1
NATURAL YOGHURT	1 tub
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika, ground cumin

NOTES

You can add a tin of black beans to the toppings for a heartier, protein-packed dish! To make it extra cheesy, assemble the nachos with lentils and grated cheese, then return to the oven until melted and golden.

You can use these ingredients to make stuffed jacket potatoes instead!

1. ROAST THE POTATOES

Set oven to 220°C. Slice **potatoes** into 1/2cm thick discs and toss on a lined oven tray with **oil, salt and pepper**. Spread out in an even layer and roast for 25–30 minutes until golden and crispy.

TIP *Toss with your favourite spice blend before roasting. If needed, use two trays to avoid overcrowding. Flip the potatoes halfway for crispier nachos.*

2. SIMMER THE LENTILS

Heat a small saucepan over medium heat with **2 tbsp olive oil**. Add **1 tbsp cumin** and **2 tsp smoked paprika**, stirring for 1 minute until fragrant. Stir in **lentils, tomato paste** and **1 1/2 cups water**. Cover, bring to boil and simmer for 15–20 minutes until tender, adding more water if needed. Season with **salt and pepper**.

TIP *Use a pre made Mexican spice mix for convenience. Add a diced onion or crushed garlic for extra depth of flavour.*

3. MAKE THE SALSA

Cut **corn** kernels from the cob. Dice **tomato** and **capsicum**. Toss together in a bowl.

TIP *Drizzle with lime juice or red wine vinegar and olive oil for extra freshness. Char the corn for a smoky flavour. Add diced avocado or red onion if you have some.*

4. FINISH AND SERVE

Arrange roasted potato slices on a large serving plate. Top with spiced lentils, salsa, and dollops of **yoghurt**. Chop **coriander** and sprinkle over the top.

TIP *Stir lime zest or crushed garlic into the yoghurt for extra zing. Try adding guacamole, pickled jalapeños, or grated cheese for more indulgence.*

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