



Homemade Cheesy Bean Nachos

with creme fraiche and coriander

Veggie 20-25 mins • Optional spice • Eat me first

7



Tortilla



Red Kidney Beans



Chopped Tomato with Onion & Garlic



Mexican Style Spice Mix



Dried Chilli Flakes



Lime



Grated Cheddar



Coriander



Creme Fraiche

Pantry Items: Oil, Salt, Pepper, Sugar

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need

Zester, Oven Dish, Sieve

Ingredients

	2P	4P
Tortilla	8 units	16 units
Red Kidney Beans	2 packs	4 packs
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Mexican Style Spice Mix	2 sachets	4 sachets
Dried Chilli Flakes	1 sachet	2 sachets
Lime	1 unit	2 units
Grated Cheddar	50 g	100 g
Coriander	5 g	10 g
Crema Fraiche	125 g	250 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	809.5 g	100 g
Energy (kJ/kcal)	4406.6 kJ/ 1053.2 kcal	544.4 kJ/ 130.1 kcal
Fat (g)	46.4 g	5.7 g
Sat. Fat (g)	27.5 g	3.4 g
Carbohydrate (g)	119.5 g	14.8 g
Sugars (g)	18.4 g	2.3 g
Protein (g)	44.9 g	5.5 g
Salt (g)	5.5 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

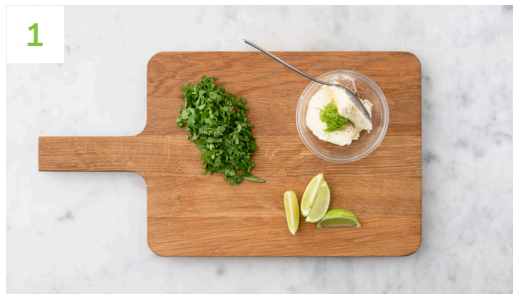
Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Zest the **lime**. Squeeze **half** and cut the rest into wedges.
- Roughly chop the **coriander** (stalks and all).
- In a small bowl mix the **crema fraiche** together with the **lime** zest.
- Season to taste with **salt** and **pepper**.



Bake Until Bubbling

- Pop the **beans** into an oven dish.
- Scatter the grated **cheese** evenly over the top.
- Bake for 8-10 mins, until the **cheese** has melted and is bubbling.



Simmer the Sauce

- Place a large pot over medium-high heat with a drizzle of **oil**.
- When the **oil** is hot, add the **chopped tomato**, **Mexican spice mix** and **chilli flakes** (use less if you don't like spice).
- Stir to combine then leave to simmer until thickened and slightly sticky, 6-8 mins.



Make the Chips

- Meanwhile, cut each **tortilla** into quarters to create even-sized triangles (use scissors if you like).
- Lay out on a baking tray in a single layer (use two trays if necessary).
- Bake in the oven for 6-8 mins, until crispy and golden.

TIP: Keep an eye on them so they don't burn.



Add the Beans

- Drain and rinse the **kidney beans** in a sieve.
- Add the **beans** to the pot along with the **lime** juice and **half** the **coriander**.
- Season to taste with **salt**, **pepper** and **sugar**.



Finish and Serve

- When ready, share the baked **tortilla** chips between plates.
- Top with a serving of cheesy **beans** and a sprinkling of the remaining **coriander**.
- Finish with a dollop of the zesty **crema fraiche**.
- Serve **lime** wedges alongside.

Enjoy!