

Difficulty:

Easy



Time:

45 minutes



# Potato nachos



Allergens: milk

## What is it?

A slightly more filling alternative to the usual tortilla chip recipes, this potato-based dish is a new take on a classic Mexican favourite!

AVERAGE COST  
PER PERSON

**£1.87**

## What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Tinned potatoes	1 tin	1 tin	2 tins
Cherry tomatoes	6	9	12
Avocado	1	1	2
Crema fraiche	4 tbsp	6 tbsp	8 tbsp
Spring onions	1	2	2
Feta cheese	20g	30g	40g
Coriander	1 sprig	2 sprigs	3 sprigs
Cumin	1 tsp	1 tsp	1 tsp
Sriracha	1 tsp	1 tsp	1 tsp

## Kit list:

- Sauce pan
- Oven dish
- Kitchen roll

## Make it your own!

Add your favourite nacho toppings like guacamole or cheddar cheese. Or if you are missing meat, add some cooked mince to fill this dish out even more!

Celebrate Family  
Food

Charity no.  
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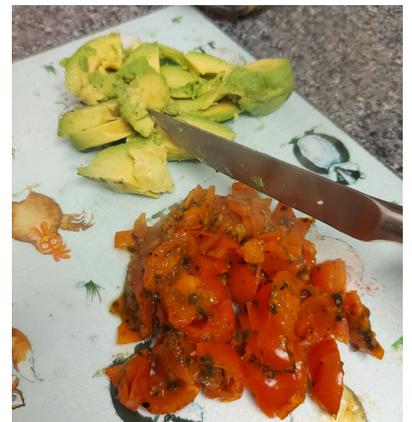
# What to do:

**Step 1:** Thinly slice the potatoes. Sprinkle with cumin and fry in a saucepan (with a dash of oil), stirring so that they do not stick to the pan. Fry until the potatoes crisp.



**Step 2:** Set the potatoes to one side, on top of some kitchen paper to absorb the excess oil.

**Step 3:** Make your own salsa by roughly chopping the tomatoes, seasoning with some salt and pepper, and adding a dash of sriracha (if you like spicy flavours).



**Step 4:** Place the potatoes in an oven dish, and top with your salsa. Slice up the avocado and later on top. Spoon on your creme fraiche. Slice the spring onion into small pieces and sprinkle on top, along with the coriander. Crumble the feta over the dish to finish it off. You could place the dish in the oven for 5 minutes to heat it all through and melt the cheese, or serve straight away. Enjoy!



What did you think of this recipe? Colour in the stars to give it a rating!

