

## Chilli Beef Nachos

### Ingredients

50g mince - pan  
30ml frozen r  $\frac{1}{2}$  small onion - small bowl  
50ml chopped tomatoes  
50ml beef stock  
15ml tomato puree  
2.5ml chilli powder  
30ml kidney beans  
  
25g tortilla chips - foil tray  
25g cheese - red tub

### Equipment

Small pan and lid  
Small bowl x 2  
Measuring jug  
Wooden spoon  
Grater  
Pot stand

**Skills: Browning mince, Stewing, Grilling**

## Method

1. Collect ingredients.
2. Brown mince in a small pan.
3. Add onion if using frozen or finely dice  $\frac{1}{2}$  a small onion and add to browned mince and fry for 2 minutes.
4. Add tomatoes, puree, stock and chilli powder and bring to the boil.
5. Simmer with a lid on for 15 minutes (on a low heat).
6. Grate cheese.
7. Preheat grill to a medium heat.
8. Pour chilli on top of tortilla chips and sprinkle with cheese.
9. Put under a preheated grill until cheese is melted and bubbling.
10. Can serve with a side of salsa, guacamole and soured cream.

