



# Ole! Nachos

Serves 4 people

Shared meals are a great way to get together with friends and nothing says amigos! more than this super easy and tasty take on this traditional Mexican dish. Get your taste buds dancing!

**Difficulty Level:** Easy

**Prep Time:** 5 minutes

**Cook Time:** 18 minutes

**Total Time:** 23 minutes

## INGREDIENTS

- 300g corn chips
- 1 tbsp coconut oil
- 400g can black beans, rinsed and drained
- 400g can brown lentils, rinsed and drained
- 1 onion, diced
- 1 red capsicum, diced
- 400g can chopped tomatoes
- 2 cloves of garlic, crushed
- 1 pack of taco seasoning mix
- 1 fresh tomato, diced
- 1 tbsp sliced jalapenos or green chilli
- 150g ZENZO Cheddar (choose from Original, Garlic & Herb, Cumin Seed or Smokey Paprika), grated
- 2 tbsp ZENZO Dairy-free Sour Cream

## HOW TO MAKE

1. Add the coconut oil to a hot frying pan with the garlic and onions and cook for 2-3 minutes until the onions are translucent.
2. Add the capsicum, canned tomatoes and taco seasoning, simmer for approximately 8-10 minutes or until the tomatoes have reduced.
3. Add the lentils and black beans and cook for 5 minutes to warm through.
4. Place a layer of corn chips on a serving platter or plate, followed by 2-3 serving spoons of the bean/lentil mixture, and a sprinkle of grated cheese. Continue layering in this way finishing with a bean/lentil layer on top. Place under a hot grill briefly to help melt the cheese.
5. Top the nachos with some more grated ZENZO cheese, the fresh chopped tomatoes, sliced jalapenos and drizzle with Zenzo Sour Cream.

## OPTIONAL

Try adding a cup of sweetcorn to this mix or some raw red onion, finely diced, for some extra bite! Add a sprinkle of fresh lime juice for a truly authentic Mexican pop of flavour!

