



POTATO NACHOS

45 minutes



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Allergens: dairy

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!

MAKE IT FUN!

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!

What you'll need:

For 2 people

Tinned potatoes 1 tin
Cherry tomatoes 6
Avocado 1
Creme fraiche 60g
Spring onions 1
Feta cheese 20g
Coriander 1 sprig
Cumin 1 tsp
Sriracha 1 sp

3 people

1 tin
9
1
90g
1
30g
2 sprigs
1 tsp
1 tsp

4 people

2 tins
12
2
120g
2
40g
3 sprigs
1 tsp
1 tsp



SEND US YOUR PHOTOS!

SCAN HERE



We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Celebrate Family Food to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out of your photos on our social media accounts!

WHAT TO DO:



Step 1:

Thinly slice the potatoes. Sprinkle with the 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. Set the potatoes to one side, on top of some kitchen paper to absorb the excess oil.

Step 2:

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 3:

Place the potatoes in an oven dish, and top with your salsa. Slice up the avocado and layer on top, spoon the creme fraiche over the top. Slice the spring onion and sprinkle over, along with the coriander.

Step 4:

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!



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME



LET'S MAKE
IT AGAIN!