LET'S EAT!

POTATO NACHOS

45 minutes

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Allergens: dairy

What is it?

A slightly more filling alternative to the usual tortilla chip recipies, 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	3 people	4 people
Tinned potatoes	1 tin	1 tin	2 tins
Cherry tomatoes	6	9	12
Avocado	1	1	2
Creme fraiche	60g	90g	120g
Spring onions	1	1	2
Feta cheese	20g	30g	40g
Coriander	1 sprig	2 sprigs	3 sprigs
Cumin	1 tsp	1 tsp	1 tsp
Sriracha	1 sp	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 Let's Eat 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 for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

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 crispen. 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 1 2 3 4 5 LET'S MAKE IT AGAIN!