



# U C O O K

— COOKING MADE EASY

## CLASSIC CHEESY-NACHOS

**with homemade guacamole & a creamy chilli relleno**

A Nacho Dinner Extravaganza, with all the usual guests: a classy, tangy guacamole, a cluster of corn nachos, spicy kidney beans, strings of melty cheese, and a sassy jalapeño stuffed with crème fraîche.

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**Hands-On Time:** 25 minutes

**Overall Time:** 30 minutes

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**Serves:** 2 People

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**Chef:** Tess Witney

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 **Vegetarian**

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## Ingredients & Prep

1	Red Onion <i>peeled &amp; thinly sliced</i>
30ml	NOMU Mexican Rub
200g	Cooked Chopped Tomato
240g	Kidney Beans <i>drained &amp; rinsed</i>
50ml	Crème Fraîche
100g	Grated Cheese Mix
2	Jalapeños
100g	Corn
1	Lemon <i>cut into wedges</i>
160g	Corn Nachos
1	Avocado
5g	Fresh Chives <i>rinsed &amp; finely chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey

**1. NACHO FILLING** Preheat the oven to 200°C. Place a pan over a medium-high heat with a drizzle of oil. When hot, sauté the sliced red onion for 3-4 minutes until soft. Add the Mexican Rub to taste and fry for another minute. Add the cooked chopped tomatoes, drained kidney beans, and 80ml of water. Stir to combine and allow to simmer for 7-8 minutes until thickened.

**2. STUFF YOUR CHILLIES** While the nacho sauce is reducing, make your chilli rellenos! First, combine the crème fraîche with 2 tbsp of the grated cheese. Make a horizontal incision along one side of each jalapeño, keeping the stems intact. It should be just deep enough to allow you to remove and discard the seeds. Stuff the deseeded jalapeños with the crème fraîche and cheese mixture and set aside.

**3. COMPLETE THE FILLING** Once the sauce has thickened, stir through the corn, a squeeze of lemon juice, and some sweetener of choice to taste. Season to taste and remove the pan from the heat.

**4. GET YOUR BAKE ON** Spread a layer of corn nachos over the bottom of a roasting tray. Evenly spoon over half of the nacho sauce and scatter over half of the remaining grated cheese. Repeat this process once more to create another layer of each, using up the rest of the grated cheese. Place the chilli rellenos on top of the nachos, pop the tray in the oven, and bake for 6-8 minutes until the cheese has melted.

**5. AVO GLORY** While the nachos are in the oven, halve the avocado and remove the pip. Scoop out the avocado flesh and place in a bowl. Mash with a fork until it forms a chunky guacamole. Add three-quarters of the chopped chives, a squeeze of lemon juice to taste, and some seasoning. Mix well to combine.

**6. NACHO TIME!** For serving, you can eat the cheesy corn nachos right out of the tray, or dish them up per portion. Dollop with the homemade guacamole and any remaining crème fraîche and cheese mixture. Top with the chilli rellenos and sprinkle over the remaining chopped chives. Serve with a lemon wedge on the side and get stuck in!



## Chef's Tip

Use a large baking tray for the nachos so you don't have to make more than two layers. You don't want them too densely stacked, otherwise they become soggy during baking.

## Nutritional Information

Per 100g

Energy	643kJ
Energy	154Kcal
Protein	4.7g
Carbs	16g
of which sugars	4.1g
Fibre	3.9g
Fat	7.5g
of which saturated	2.4g
Sodium	398mg

## Allergens

Dairy, Allium

Cook  
within  
4 Days