Eat Within 2 Days

Mexican Nacho Bowl

with jalapeño mayo & corn nachos

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Lunch: Serves 3 & 4

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	700kJ	2009kJ
Energy	167kcal	481kcal
Protein	4.5g	12.8g
Carbs	26g	73g
of which sugars	6.6g	19g
Fibre	3.8g	10.9g
Fat	5.4g	15.4g
of which saturated	0.6g	1.8g
Sodium	374mg	1074mg

Allergens: Sulphites, Allium

Spice Level: Hot

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
360g	480g	Black Beans *drain & rinse*
90g	120g	Corn
125ml	160ml	Richard Bosman's BBQ Sauce
120g	160g	Green Leaves *rinse & roughly shred*
150ml	200ml	Jalapeño Mayo *(30ml [40ml] Jalapeño Relish & 120ml [160ml] Mayo)*
150g	200g	Corn Nachos *crush into small pieces*

From Your Kitchen

Seasoning (salt & pepper)
Water

1. MIXING MOMENT In a bowl, combine the drained beans, the corn, the BBQ sauce, and seasoning.

2. TIME TO EAT Make a bed of the shredded salad leaves, top with the BBQ bean mixture, and add dollops of the jalapeño mayo. Sprinkle over the crushed corn nachos and enjoy, Chef!