



UCOOK

Vegetarian Cheesy Nachos

with black beans, avocado & fresh lime

Hello, nacho lovers! Get ready for this ultimate vegetarian nacho dish. Crunchy corn nachos are piled high with juicy tomatoes, black beans, sweet corn, and a blend of mozzarella & cheddar cheese. Topped with creamy avocado & a squeeze of fresh lime. It's sure to make your taste buds dance, Chef!

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Rhea Hsu

 Fan Faves

 Alvi's Drift | Sparkling Brut Rosé

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Ingredients & Prep

2	Onions <i>1½ peeled & roughly sliced</i>
300g	Cooked Chopped Tomato
180g	Black Beans <i>drained & rinsed</i>
150g	Corn
45ml	NOMU Mexican Spice Blend
240g	Heirloom Corn Nachos
240g	Grated Mozzarella & Cheddar Cheese
2	Avocados
2	Tomatoes <i>1½ roughly diced</i>
2	Limes <i>cut into wedges</i>
12g	Fresh Coriander <i>rinsed & picked</i>
45g	Pickled Sliced Jalapeños <i>drained & roughly 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 medium-high heat with a drizzle of oil. When hot, fry the sliced onion until golden, 5-6 minutes (shifting occasionally). Add the cooked chopped tomato, the drained black beans, the corn, the NOMU spice blend, and 120ml of water. Simmer until slightly thickened, 8-9 minutes (stirring occasionally). Add a sweetener and seasoning. Remove from the heat.

2. ASSEMBLE THE TROOPS Spread out the nachos on a roasting tray. Evenly spoon over the nacho filling and scatter over the grated cheese. Bake in the hot oven until the cheese has melted, 6-8 minutes.

3. WHILE THE NACHOS ARE BAKING... Halve the avocados and set aside one of the halves for another meal. Scoop the avocado flesh into a bowl and mash with a fork. Stir through the diced tomato, a squeeze of lime juice (to taste), ½ the picked coriander, and seasoning.

4. CHEESY FEAST For serving, you can either eat the cheesy nachos right out of the tray, or dish them up on a plate. Scatter over the chopped jalapeño (to taste). Dollop over the tangy guacamole, and garnish with the remaining coriander. Serve with any remaining lime wedges on the side. Get stuck in, Chef!

Nutritional Information

Per 100g

Energy	649kJ
Energy	155kcal
Protein	5g
Carbs	15g
of which sugars	3.2g
Fibre	3.6g
Fat	8.5g
of which saturated	2.4g
Sodium	331mg

Allergens

Dairy, Allium, Sulphites

Cook
within
4 Days