

NSS Tuckshop's Bean Nachos Recipe



Ingredients

2 teaspoons garlic (optional)

2 medium-large onions, finely chopped

2 x 454 g cans of refried beans

800 g crushed tomatoes

2 x 400 g cans Mexican Bean Mix (black beans, pinto beans and red kidney beans)

4 Massell vegetable stock cubes

½ packet of Old El Paso medium Chilli Spice Mix

To serve

Corn chips or tortillas of your choosing

Avocado

Light sour cream

Method

1. Fry onions and garlic.
2. Add in refried beans and tomatoes. Mix well. Add stock cubes and stir until dissolved and combined.
3. Add in the Mexican bean mix, then the Chilli Spice Mix. Simmer for 5 minutes.
Taste it and add more Chilli Mix if you want to.

Notes: Makes approximately 8 cups of nacho topping. The mix is runny if you use it straight away, so don't use as much tomato if that's what you're planning. It tastes better and has a better consistency if left overnight in the fridge.