

LA Nachos

Ingredients

Serves 8

1 large cooked chicken breast
200g Cheddar cheese
1 x 400g tin of kidney beans
200g lightly salted tortilla chips
125g sliced jalapeños from a jar (optional)
2 avocados
2 tbsp coriander leaves
150g sour cream
Salsa



You will need
Oven-proof dish
or
roasting tin

Method

1. Heat your oven to 200 C/180 C fan/gas mark 6.
2. While the oven is heating up, use 2 forks to pull the chicken breast apart until it is all shredded.
3. Grate the Cheddar cheese, being careful not to grate your fingers!
4. Drain and rinse the kidney beans in a colander.
5. Cover the bottom of an oven-proof dish or roasting tin, roughly 35 x 22cm, with tortilla chips and sprinkle with half the Cheddar cheese followed by the kidney beans and then the shredded chicken. Dot with the sliced jalapeño chillies if you are using them, then cover with the rest of the cheese.
6. Cook in the oven for 10 to 15 minutes or until the cheese has melted and turned bubbly and golden brown.
7. While the nachos are cooking, cut the avocados in half and remove the stones. Remove the flesh from the peel and cut into slices.
8. Roughly chop the coriander leaves with a large knife or in a mug with a pair of scissors.
9. Place the cooked nachos in the centre of the table and lay the avocado slices on top then put spoonfuls of the salsa and sour cream on top. Sprinkle with the coriander and get everyone to tuck in.

Remember!

Always ask an adult for help
when using hot, sharp or heavy
objects in the kitchen.

matilda
and the
Ramsay bunch