



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

**DAVE'S RECIPE BOX**

# ORGANIC BEEF NACHOS WITH GUACAMOLE & CHEESE



PREP  
**15 min**



COOK  
**30 min**



SERVES  
**4**

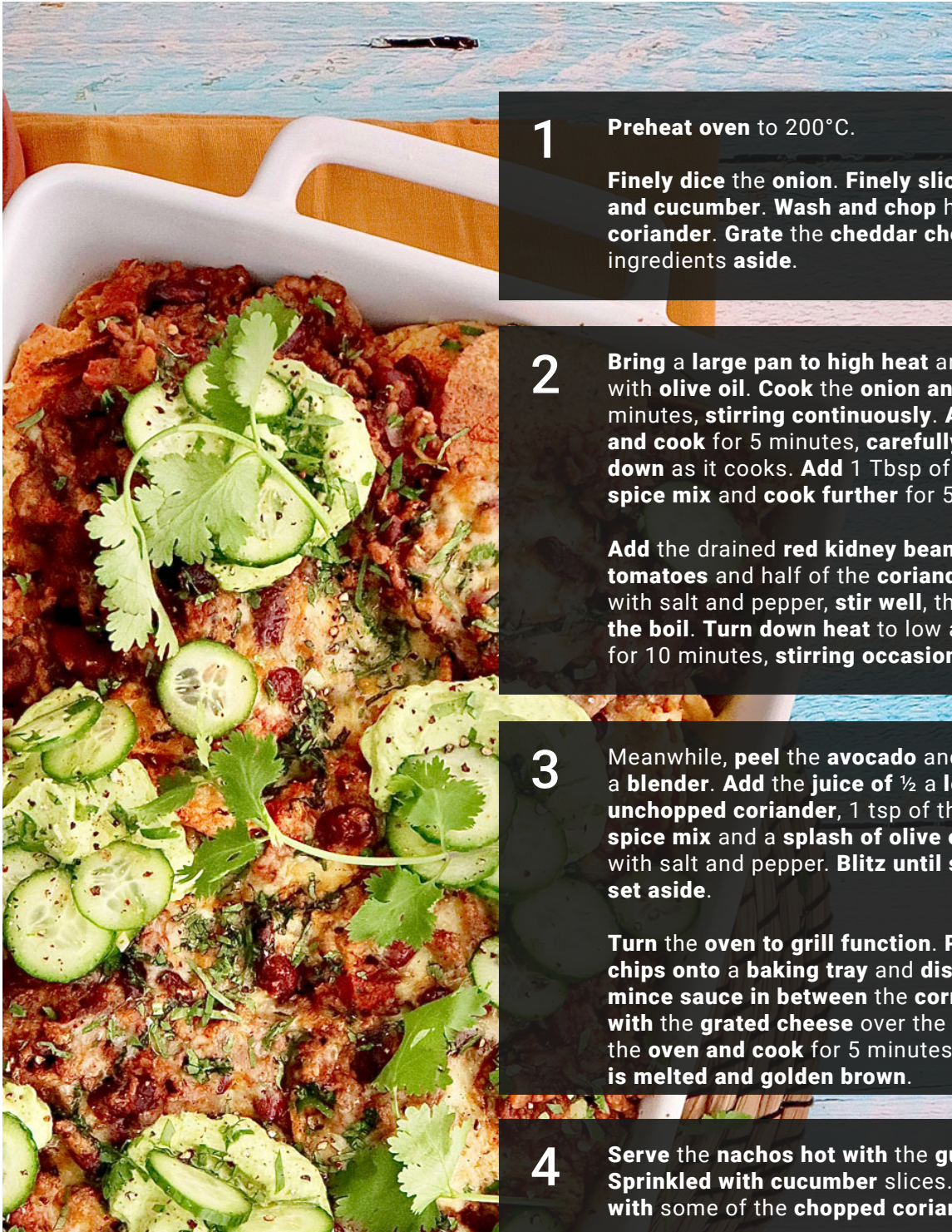
## INGREDIENTS:

- > 500g Beef Mince
- > 1 Brown Onion
- > 3 Garlic Cloves
- > 1½ Tbsp Mexican Spice Mix
- > 400g Chopped Tomatoes
- > ½ Coriander Bunch
- > 1 Avocado
- > 300g Corn Chips
- > 200g Cheddar Cheese
- > 1 Cucumber
- > 1 Lemon
- > 400g Red Kidney Beans

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD – GET COOKING!



1

**Preheat oven to 200°C.**

**Finely dice the onion. Finely slice the garlic and cucumber. Wash and chop half of the coriander. Grate the cheddar cheese. Set all ingredients aside.**

2

**Bring a large pan to high heat and drizzle with olive oil. Cook the onion and garlic for 2 minutes, stirring continuously. Add the mince and cook for 5 minutes, carefully breaking down as it cooks. Add 1 Tbsp of the Mexican spice mix and cook further for 5 minutes.**

**Add the drained red kidney beans, chopped tomatoes and half of the coriander. Season with salt and pepper, stir well, then bring to the boil. Turn down heat to low and simmer for 10 minutes, stirring occasionally.**

3

**Meanwhile, peel the avocado and place in a blender. Add the juice of ½ a lemon, the unchopped coriander, 1 tsp of the Mexican spice mix and a splash of olive oil. Season with salt and pepper. Blitz until smooth and set aside.**

**Turn the oven to grill function. Place the corn chips onto a baking tray and distribute the mince sauce in between the corn chips. Top with the grated cheese over the meat. Place in the oven and cook for 5 minutes until cheese is melted and golden brown.**

4

**Serve the nachos hot with the guacamole. Sprinkled with cucumber slices. Garnished with some of the chopped coriander.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add chilli or jalapenos for some heat if desired.
- Use the leftover corn chips for a snack with any dip of your preference.
- Use leftover Mexican spice mix on any Latin inspired protein dish.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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