



**READY TO COOK**  
BY HARRIS FARM

# VEGAN NACHOS WITH SMOKEY BEAN SALSA, GUACAMOLE AND VEGAN CHEESE



PREP  
**10 min**



COOK  
**10 min**



SERVES  
**4**

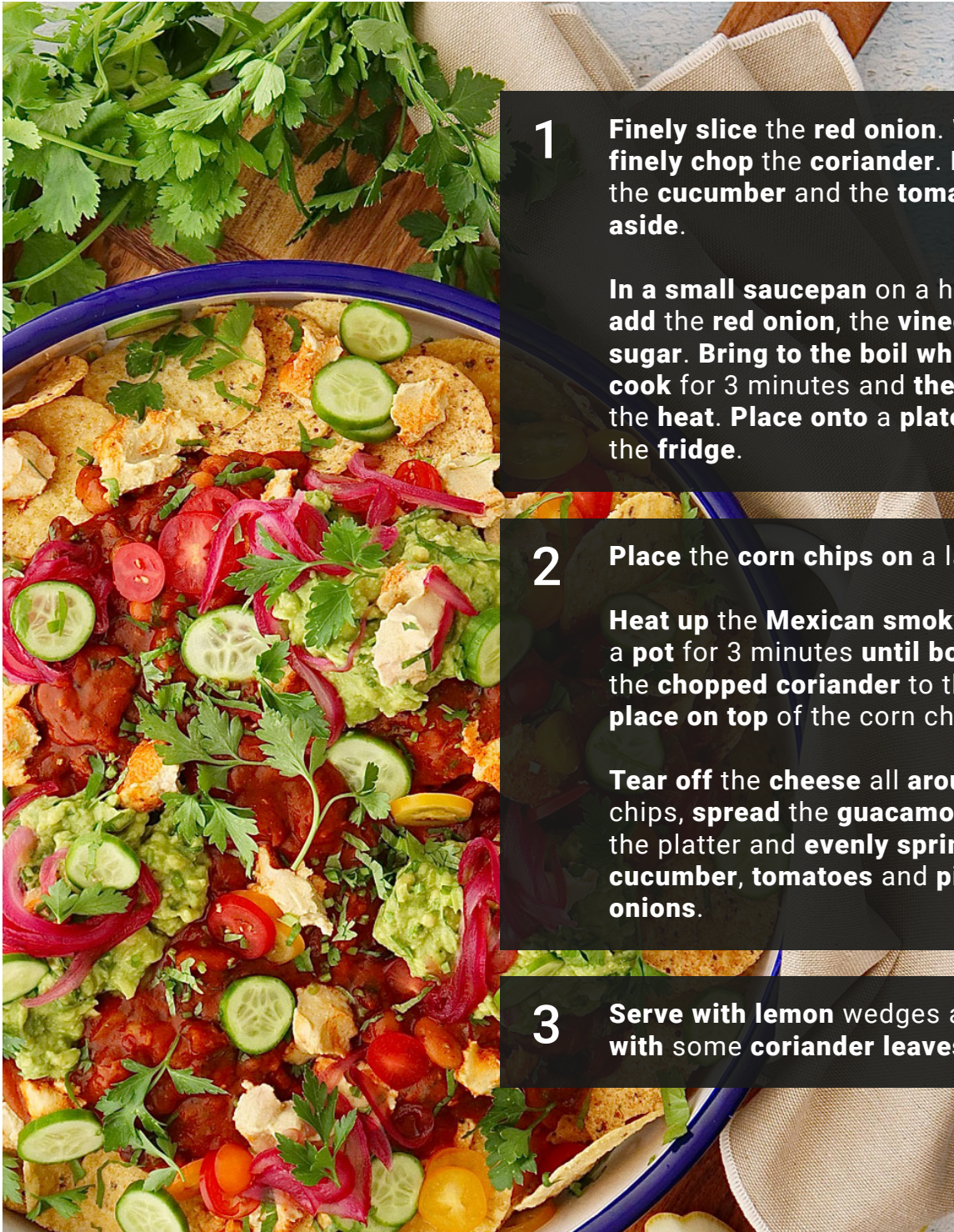
## INGREDIENTS:

- > ½ Red Onion
- > 400g Vegan Cheese Corn Chips
- > 800g Mexilicious Smoky Bean Salsa
- > 250g Harris Farm Guacamole
- > 250g Mixed Tomatoes
- > 1 Lebanese Cucumber
- > ½ Coriander Bunch
- > 150g Vegan Cheese
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 2 Tbsp Vinegar
- > 2 Tbsp Sugar

# METHOD - GET COOKING!



**1** Finely slice the red onion. Wash and finely chop the coriander. Finely slice the cucumber and the tomatoes. Set aside.

In a small saucepan on a high heat, add the red onion, the vinegar and sugar. Bring to the boil while stirring, cook for 3 minutes and then turn off the heat. Place onto a plate and into the fridge.

**2** Place the corn chips on a large platter.

Heat up the Mexican smoky beans in a pot for 3 minutes until boiled. Add the chopped coriander to the mix and place on top of the corn chips.

Tear off the cheese all around the chips, spread the guacamole around the platter and evenly sprinkle the cucumber, tomatoes and pickled onions.

**3** Serve with lemon wedges and garnish with some coriander leaves.

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

- There won't be any leftovers this time!

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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