

Tortilla Nachos

Everyone love nachos - A deliciously tasty way to enjoy beer bread

Ingredients:

- 500g Plain Greek Yoghurt
- 1 bag [Barrett's Ridge Beer Bread Mix](#)
- ½ Cup Black Beans
- ½ Corn
- ½ Salsa
- Olive Oil
- [Seaweed Salt](#)
- Lime Wedges, Guacamole, Sour Cream to Serve

Method:

1. In a large bowl, add yogurt and Barrett's Ridge Beer Bread mix
2. Mix with a fork and then use your hands until everything is well combined, and the dough comes together in a ball
3. Transfer the dough to a lightly floured surface and knead with your hands for about 1 minute, cut the dough into 8 equal size pieces and shape each piece into a ball and then flatten out into a flat tortilla shape (use rolling pin if necessary)
4. Spray the tortillas with olive oil on both sides and sprinkle with salt then stack the tortillas and cut into 8 triangles using a pizza cutter
5. Spread the triangles on a baking tray and bake for 10 minutes turning half way through
6. Sprinkle nachos with cheese, beans, corn and salsa and bake again until cheese is melted
7. Sprinkle with jalapenos and serve with lime wedges, guacamole, and sour cream

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