



Jammin' JeRk



JAMMIN' JERK NACHOS

A Mexican-Jamaican mash up
that makes a perfect mid-week meal.

Serves 4

Ingredients

- 2 tsp olive oil
- 1 red onion, diced
- 400g chopped tomatoes
- ½ x 250g bottle Jammin' JeRk Mild or Hot Marinade
- 2 x 200g bags tortilla chips
- 200g sliced jalapeno chillies
- 2 x 125g balls mozzarella, torn
- 1 small handful coriander, chopped
- 230g tub fresh guacamole
- ½ x 300ml pot sour cream

Instructions

- Heat oven to 220C.
- Heat the oil in a frying pan, then soften the onion and chilli for a few mins.
- Stir in the tomatoes, and Jammin' JeRk Marinade Paste. Bubble for 1 min, then remove from the heat.
- Take a large ovenproof dish or plate and pile on the tortilla chips.
- Cover with the tomato sauce, then sprinkle with the sliced jalapeños and mozzarella.
- Place in oven for about 15 mins until cheese is melted.
- Scatter with coriander.
- Serve with guacamole and sour cream on the side.