

Nachos with goat's cheese, avocado, jalapenos, tomatoes, coriander and peanuts

For 4 — 6 Servings



Ingredients

200 g salted tortilla chips
a few sprigs fresh coriander
1 ripe avocado; peeled, stoned and sliced
8 cherry tomatoes; halved
2 tbsp pickled jalapeno slices
40 g firm goat's cheese; grated
2 tbsp salted peanuts
1/2 tsp chilli flakes
freshly ground black pepper

Directions

1. Preheat the oven to 200°C (180° fan) line a baking tray with greaseproof paper.
2. Tip the tortilla chips onto the baking tray and spread them out. Warm in the oven for 2 minutes.
3. Arrange the coriander, avocado, tomatoes and jalapenos on top, then scatter over the grated cheese. Return to the oven for 3 minutes or until the cheese has melted.
4. Sprinkle with peanuts, chilli flakes and black pepper and serve immediately.

Prep time: 5 mins
Cooking time: 10 mins