

## Mild Nachos

(serves 4 to 6)



### **Ingredients:**

2 x 500g cheese corn chips  
500g beef mince  
1 medium onion (diced)  
½ teaspoon garlic  
2 ripe tomatoes (cored and diced)  
1 dessertspoon crushed chilli  
½ cup tomato paste  
50 ml olive oil  
200 ml water  
250g sour cream  
Salt and pepper

### **Method**

Heat up a pot with the oil on medium heat. Fry the onion till translucent (clear) and don't burn. Add the garlic and chilli and cook for a further 3 minutes. Add the mince and tomato and cook till all the meat has changed in colour. Add the water and tomato paste and mix well with a wisk. Using a wisk helps break up the mince and combine the ingredients. Reduce till a thick sauce and season to taste. Turn on the grill. Place the corn chips on individual plates or all on a baking tray. Spread the sauce on top of 50% of the corn chips. Top with the mozzarella cheese and grill till the cheese has melted and golden brown. Be careful when removing from the grill as it will be really hot. Place on another plate with either a doyley or napkin underneath. Top with sour cream. You could also add guacamole and a salsa on top or to the side.