



## Nachos

I've always had a soft spot for this Tex-Mex snack, invented, as so many good things are, out of necessity. Asked to feed some hungry customers after the kitchen had closed, a Mexican cook called Ignacio ("Nacho" for short), fried strips of tortillas, melted cheese over them and topped them with pickled chillies. The simplest of 'fast foods' are lifted to a new level with quality ingredients. I use Vannella smoked scamorza for a great smokey flavour, Mutti passata and Mission brand white corn tortilla strips (never flavoured ones). If you've made my Chilli sin Carne and have any leftover, this is the perfect way to use it up - no need to fry off the beans with passata and chilli. An ice-cold glass of Pikes Premio fiano/pinot grigio blend works a treat with this.

**Serves 2**

### INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 400g red kidney beans, rinsed and drained (see notes)
- ¼ cup tomato passata
- 1 teaspoon sambal oelek (or chopped chilli)
- 150g plain corn chips
- 250g smoked scamorza, grated
- ½ cup guacamole
- ¼ cup pico de gallo (see below)
- 2 tablespoons sliced pickled jalapeño chillies

Pico de Gallo is a Mexican salsa made from chopped white onion, red tomato, green chilli and coriander. You'll find my recipe for it and guacamole at [www.food-wine-travel.com/guacamole](http://www.food-wine-travel.com/guacamole)

### METHOD

1. Preheat oven to 200°C.
2. Heat oil, add beans, passata and sambal oelek and mash together to form a rough paste. Cook for a few minutes to heat through then transfer to a serving bowl.
3. Meanwhile, spread two-thirds of the corn chips in a shallow, ovenproof bowl.
4. Scatter with a third of the cheese, top with remaining corn chips and remaining cheese.
5. Place in the oven for 5-7 minutes, until cheese is melted and lightly coloured.
6. Serve with beans, guacamole, pico de gallo and chillies on the side.
7. Top corn chips with as much or as little as you like and dig in while it's hot and before the corn chips go soft.