



MEXICAN SALSA NACHOS WITH GUACAMOLE

HEAT LEVEL 🔥🔥🔥🔥

Dive into the bold flavors of our Mexican Salsa Nachos with Guacamole - a festive dish featuring crispy nacho chips topped with zesty salsa and creamy guacamole for a satisfying and flavorful snack.

20 Mins

4 Servings

INGREDIENTS

SALSA

1 can (400 g) red kidney beans, drained and rinsed
2 medium tomatoes, coarsely chopped
½ red onion, finely chopped
30 ml (2 Tbsp) chopped coriander leaves
5 ml (1 tsp) light brown sugar
60 ml (¼ cup) tomato puré
10 ml (2 tsp) olive oil
30 ml (2 Tbsp) Spur Durky Sauce
Pinch of salt
Freshly ground black pepper, to taste

CREAM CHEESE

125 g cream cheese, softened

GUACAMOLE DIP

1 avocado pear, mashed
5 ml (1 tsp) lemon juice
½ tomato, finely chopped
15 ml (1 Tbsp) Spur Durky Sauce
3 ml (½ tsp) Spur Lemon & Peri Peri Spice
Freshly ground black pepper, to taste

REFRIED BEANS

1 can (400 g) red kidney beans
30 ml (2 Tbsp) Spur Durky Sauce
30 ml (2 Tbsp) Spur Peri-Peri Sauce
2 ml (¼ tsp) ground cumin
Freshly ground black pepper, to taste

FOR SERVING

100 g plain corn chips

METHOD

- 1 Salsa: Mix all ingredients together and layer in base of glasses.
- 2 Cream cheese: Lightly mix until smooth and spoon over salsa layer.
- 3 Guacamole dip: Combine all ingredients. Layer on top of cream cheese.
- 4 Refried beans: Mix together all ingredients, lightly mash and spoon over guacamole. Serve with the corn chips.

VARIATIONS

- 1 Toasted wraps: Use 4 flour tortilla wraps. Layer each with a different filling - salsa, cream cheese, guacamole dip and refried beans. Sprinkle with grated cheese and cut into wedges.
- 2 Beef Nachos: Use mince as a dip for corn chips, or arrange corn chips on a plate, top with mince and grated cheese then place in oven until cheese melts. Once removed from oven, top with salsa, cream cheese and guacamole dip.

VARIOUS DIPS

- 1 For spicy cream cheese dip: mix together 125 g cream cheese, 15 ml (1 Tbsp) Spur Durky Sauce and 15 ml (1 Tbsp) Spur Salad & French Fry Dressing. Optional - add grated cucumber and finely chopped red onion.
- 2 For sweet chilli dip: mix 125 g smooth cottage cheese and 15 ml (1 Tbsp) Spur Sweet Chilli Dressing and 15 ml (1 Tbsp) sweet chilli sauce.
- 3 For spicy yoghurt dip: mix 125 g plain yoghurt, 15 ml (1 Tbsp) Spur Durky or Peri-Peri Sauce and 15 ml (1 Tbsp) Spur Salad & French Fry Dressing.

