

# Mexican Salsa Nachos with Gaucamole



THESE NACHOS PACK A SPICY PUNCH WITH THE ADDITION OF EXTRA SALSA, BUT YOU CAN TURN DOWN THE HEAT WITH AVOCADO. LAYER IN GLASSES FOR A UNIQUE SERVING.

## 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 purée
- 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

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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.

## VARIATION

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**.
4. For sweet chilli dip with crispy fresh veggies: spoon sweet chilli dip or any dip of choice into a wide-brim bowl. Arrange strips of cucumber, carrots, yellow, green and red peppers and asparagus in the dip.