Beef Nachos

Loaded beef nachos piled high with spiced mince, melted cheese, fresh corn salsa and creamy toppings — perfect for sharing.

Recipe supplied by Jalna.

Ingredients

Beef Mix

1 tbsp vegetable oil

1 small onion finely diced

3 cloves garlic, finely chopped

2 tsp smoked paprika

2 tbsp tomato purée

500g beef mince

Salt & pepper to taste

400g tin kidney beans, drained and rinsed

200ml beef stock

175g corn chips

150g grated cheese

Corn Salsa

1 can corn kernels, drained & rinsed

1 large tomato, finely diced

2 spring onions, finely sliced

Garnish

8 tbsp Jalna Greek Yoghurt

1 large firm but ripe avocado, finely sliced

4 tbsp pickled red onions (optional)

4 spring onions, finely sliced

¼ bunch coriander, finely chopped

1 red chilli, finely sliced (optional)

Lime wedges (optional)

Method:

1. Heat the oven to fan forced 180°C.
2. Heat the oil in a large frying pan over a medium heat, then sauté the onion for 8 minutes until softened. Add the garlic, paprika and tomato purée, and cook for 1 minute.
3. Mix in the beef mince and cook for 8 minutes until it’s browned, breaking it up with a wooden spoon. Season with salt and pepper.
4. Add the kidney beans and beef stock and cook for another 5 minutes until reduced and the meat is cooked.
5. Lay out the corn chips on a baking tray.
6. Add the beef mixture and the grated cheese.
7. Bake in the oven for 5-10 minutes or until crisp and the cheese is golden and melted.
8. Garnish with generous dollops of Jalna Greek Yoghurt, and sprinkle over the corn salsa, sliced avocado, pickled red onions, spring onions, coriander and chilli.
9. Serve with lime wedges.