



NACHOS FOR KIDS

Prep + cook time: 20 min Serves: 4-6

Ingredients

250 g 5 cups tortilla chips	50 g 1/2 cup shredded cheese, e. g. Cheddar or Monterey Jack
80 g 1/2 cup tinned sweetcorn in water, drained	4 tbsp mayonnaise
1 red pepper, cored, seeded, and diced	1/2 tinned chipotle pepper, in adobo sauce
1/2 cucumber, seeded and diced	salt
2 tbsp olive oil	freshly ground black pepper
1/2 lemon, juiced	
200 g 3/4 cup sour cream	

1. Preheat the oven to 180°C (160° fan) | 350F | gas 4.
Spread out the tortilla chips on a baking tray.
2. Bake until warm and crisp, about 8-10 minutes.
3. In the meantime, stir together the sweetcorn, red pepper, cucumber, olive oil, and lemon juice in a serving bowl with some salt and pepper to taste.
4. Stir together the sour cream and cheese in a separate bowl or mug. Purée the mayonnaise and chipotle pepper in a food processor or blender. Scrape into a serving bowl or mug.
5. When ready, remove the tortilla chips from the oven.
Serve warm with the salsa, sour cream, and chipotle mayo on the side.

