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# Vegetarian Nachos

using Magic Mixes Edibles Mexican Fiesta

## Ingredients

- 1 tablespoon of Olive oil
- Organic Cherry tomatoes
- Capsicum Red, roughly chopped
- Mushrooms, quartered
- Carrot, peeled and roughly chopped
- Red onion, peeled and roughly chopped
- Lentils
- Red kidney beans
- 1 clove of garlic
- ½ teaspoon Chilli Hot
- 2 tablespoons fresh Coriander
- Mozzarella cheese
- Corn chips
- Sour cream
- Avocado, halved and finely chopped
- Sliced black olives

## Method

1. Pre heat oven to 180 degrees. Heat oil in a large fry pan and add onion and garlic until brown.
2. Add carrot, capsicum, mushrooms, chilli and coriander to the pan until just cooked.
3. Add the lentils, tomatoes and red kidney beans, for 2-3 minutes until heated through.
4. Layer corn chips, cheese, and bean mixture and repeat. Place in the oven for 10-15mins or until the cheese has melted.
5. Remove the nachos from oven and top with the avocado, sour cream and olives.
6. Enjoy!