

# Yummy Beef Nachos

Serves: 4

## **Beef Mince:**

1 rfgt Oil  
1 Onion  
1 clove of garlic  
250g Mince  
¾ C Diced Tomatoes  
2 T Tomato Paste  
1 T Nacho spice mix

## **Nacho Chips**

3 Tortilla Wraps  
1 T Oil  
1 tsp Nacho spice mix

## **To serve:**

Grated Cheese  
Sour Cream



## **Method:**

Pre-heat oven to 200 degrees.

1. Spray each side of a wrap with oil and cut the tortillas into 8 wedges or shapes as desired.
2. Place tortilla pieces on a single layer on a baking sheet and sprinkle with spice mix.
3. Bake 6 minutes or until lightly browned.

## **Mince:**

4. Meanwhile heat a saucepan, add oil and onion, and cook over a medium heat until softened. Add mince and cook for 5 minutes, breaking up the mince with a wooden spoon.
5. Add canned tomatoes to the pan. Add tomato paste and simmer for 5 minutes. Add spice powder and season with salt and pepper to taste.
6. Place tortilla chips into a dish. Spoon mince mixture onto chips and sprinkle grated cheese onto mince. Grill for 5 minutes or until cheese has melted.
7. Serve with sour cream