



HOW TO MAKE NACHOS

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INGREDIENTS

- Pork Mince
- Kidney Beans
- Corn Chips
- Sour Cream
- Cheese
- Mashed Avocado
- Corn
- Lime Juice

EQUIPMENT

- Air Fryer OR Oven
- Heat Safe Tray
- Spoon
- Fork
- Knife
- Chopping Board
- Can Opener



INSTRUCTIONS

1. Pre-heat the Air fryer or Oven at 160 degrees celsius for 4 minutes
2. Use a frying pan to cook the pork mince until it turns dark
3. Open the can of kidney beans and mix it with the pork mince, along with the corn
4. Get the heat safe tray and pour the kidney beans, corn and pork mince into it.
5. Layer cheese on top
6. Put the tray into the air fryer or oven and put it at 160 Degrees for 10 minutes
7. While waiting for the nachos to cook in the oven, peel the avocados and mash them with a fork
8. Add a splash of lime juice into the mashed avocados
9. Take the nachos out of the oven, add corn chips, sour cream and avocado