


Nachos

<p>Equipment</p> <p>Small baking dish</p> <p>Small mixing bowl</p> <p>Chopping board</p> <p>Cook's knife</p> <p>Large spoon</p> <p>Fork</p> <p>Measuring cups</p> <p>Measuring spoons</p> 	<p>Ingredients</p> <p>1 packets plain corn chips</p> <p>1 cup grated cheese</p> <p>1/2 cup sour cream</p> <p>1 spring onion finely sliced</p> <p>Tomato Salsa</p> <p>1 tomato diced</p> <p>½ small red capsicum deseeded and diced</p> <p>½ red onion peeled and finely chopped</p> <p>2 tablespoons tomato sauce</p> <p>1 teaspoon chili sauce</p> <p>¼ teaspoon ground coriander</p> <p>Guacamole</p> <p>1 ripe avocado</p>
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Method

1. Ask an adult to preheat oven to 180 degrees Celsius.
2. Prepare tomato salsa ingredients and place in a bowl, stir to combine.
3. Arrange corn chips in a thin and even layer in baking dish. Top with grated cheese. Repeat the layers of corn chips and cheese.
4. Spread ¾ of the salsa on top of corn chips in a thin layer. Tip: save ¼ of the salsa mixture to make guacamole in step 6.
5. Bake for about 15 minutes or until cheese is melted.
6. To make guacamole, half the avocado, remove the seed, scoop out the flesh with a spoon, place in a bowl, mash with a fork, add the left over salsa and stir.
7. Don't forget to clean your work space.
8. Ask an adult to get the nachos out of the oven.
9. Top warm corn chips with sour cream, guacamole and spring onion. Serve immediately!

Tip: This recipe is enough for 3-4 people as a snack; add more corn chips and cheese to make a larger serve.