



SWEET POTATO & BLACK BEAN NACHOS

Prep. time 10 minutes | Cooking time 30-45 minutes | Pre-heat 190°C | Serves 1-2

Another Mexican vegan marvel, these sweet potato nachos are heavenly. Light, crispy and healthy, they can be enjoyed as a snack, a starter or a light main and are masterfully coupled with our dairy free Mozzarella Slices here.

Ingredients

1 large sweet potato
1 teaspoon oil
Salt and black pepper
½ can black beans, drained
1 small green pepper, sliced
10 cherry tomatoes, halved
4 slices Bute Island Mozzarella Slices, cut in half
½ large avocado, cut into cubes and tossed in juice ½ lime
Spring onions, chopped
1 red chilli, sliced

Cooking Method

Preheat the oven to 190 degrees C. Drizzle the oil in a baking tin.

Slice the sweet potato (not too thin or thick) and arrange in one layer on the baking tray. Sprinkle over the salt and pepper, toss to coat then roast for about 20-30 minutes.

Once the sweet potato slices are cooked, transfer to a smaller dish and arrange on the bottom. Layer up the black beans, green pepper, cherry tomatoes and cheese.

Bake for a further 10-15 minutes to let the cheese melt.

Remove from the oven and scatter over the lime-marinated avocado, spring onions and chilli.

Transfer to one large plate or two smaller ones and dig in!

