

George Georgievski

AIR FRYER *EXPRESS*

60 delicious recipes
for dinners, snacks &
school lunches



ISBN: 9781760984120
Pub Date: 27 January 2021
RRP: \$26.99

DID SOMEONE SAY NACHOS?

Serves 2-4

The secret to these awesome nachos is the salsa and the ever-so-slightly burnt cheese on the corn chips. Oh yes, my mouth is watering already just writing this; in fact, hang on, I'm going to see if I have the ingredients here now so I can make them ...

Okay, I'm back. As I was saying, this is seriously good, so let's do it!

GRAB THE FOLLOWING

400 g corn chips

250 g (2 cups) grated cheddar

1 teaspoon smoked paprika

1 largish avocado, mashed

**salt flakes and freshly ground
black pepper**

**chopped coriander leaves,
to serve**

BEST EVER SALSA

2 juicy tomatoes, diced

½ red onion, finely chopped

**1 bird's eye chilli, finely
chopped**

1 teaspoon salt flakes

**juice of 1 small lime, plus lime
wedges to serve**

WHAT'S NEXT?

Grab an ovenproof plate that will perfectly fit in your air fryer and line it with baking paper. Place a single layer of corn chips on the plate and scatter a layer of cheddar over the top. Sprinkle over a pinch of the smoked paprika. Now, add a second layer of corn chips, another layer of cheese and another sprinkle of paprika. Repeat this process until you have six or seven layers. That's right, I don't muck around when it comes to nachos!

Pop the corn chips in the air fryer and cook on 180°C for 5 minutes. This will give you time to make the best ever salsa.

Place the tomato, onion and chilli in a bowl and mix well. Add the salt and lime juice and stir it up, baby. Transfer to a fancy looking serving bowl.

Place the mashed avo in a small bowl and season to taste with salt and pepper.

When the cheese has melted and the corn chips have started to darken, remove from the air fryer and slide onto a wooden board, baking paper and all. Sprinkle with some chopped coriander and serve with the avo, salsa and some lime wedges for squeezing over.

EXTRA
FUN
STUFF

You can add some sliced grilled chicken to these nachos, but the real hero is the salsa. Enjoy!

