



Loaded Vegan Nachos

Ingredients

- 200g (approx. 1 bag) plain vegan tortilla chips
- 200g salsa
- 150g vegan guacamole (or mashed avocado)
- 200g black beans, drained and rinsed (or refried beans)
- 1 tin or pouch of vegan vegetable chili (e.g., Amy's, Asda, Tesco, Sainsbury's) or 1 tin lentils, drained and rinsed
- Handful of jalapeños, drained and rinsed
- 2 handfuls grated vegan cheese
- 2 tbsp vegan sour cream (or vegan crème fraîche – e.g., Oatly or M&S)
- Fresh coriander, chopped

Instructions

- Preheat the Grill
- Set your oven grill to medium heat.
- Warm the Chili
- Pour the lentils or vegetable chili into a saucepan and heat gently over low heat until warm.
- Layer the Nachos
- Spread tortilla chips evenly on an oven-safe tray.
- Layer with vegan cheese, black beans, jalapeños, and the warmed chili.
- Place under the grill for 3–5 minutes, just until the cheese is slightly melted and bubbly.
- Add the Cold Toppings
- Remove the tray from the grill.
- Spoon on the guacamole, salsa, and sour cream.
- Finish with a sprinkle of fresh coriander.
- Serve & Enjoy

No need to be precise—just have fun and make it your own!