



Gasmate

BLOWTORCHED LOADED NACHOS



These nachos are a quick and easy lunch to make. Great fun to make with the kids using the Gasmate Fire Lighter. The smokiness of the flame makes them so delicious!

Serves 4-5 people
Prep Time 20 Minutes

230g/1pkt Mission Tortilla chips
(cheese) or regular
corn chips

300g/1 jar Salsa (mild or hot)

1 punnet Cherry tomatoes

500g Mince Beef lean/
regular

1pkt Taco spice mix

400g Canned black beans

400g Canned corn kernels

250g Tasty cheese

1 Avocado

½ Lime

As desired: Sour cream

As desired: Jalapenos

Salt & pepper to taste

Olive Oil spray

1. Heat frypan with olive oil spray and add mincemeat. Break down mincemeat with a wooden spoon whilst cooking and when meat is just brown add the taco mix and drained black beans. Once all combined and meat cooked, remove from heat.
2. To make guacamole, mash avocado and then add a splash of lime juice, salt and pepper to taste.
3. Cut cherry tomatoes in quarters and drain corn and combine in a bowl.
4. In a large deep platter, empty packet of tortilla corn chips and spread out evenly. Cover with mincemeat mix, followed by salsa and then tasty cheese. Ensure all ingredients are evenly spread over the tortilla corn chips.
5. With the Gasmate blowtorch, melt the cheese. Slow and steady gets best results for evenly golden melted cheese.
6. Once cheese is melted top with cherry tomato and corn mix, jalapenos, guacamole and sour cream.
 - These can be also cooked in a hooded BBQ in a cast iron fry pan.
 - Be sure to keep the flame away from the edges of the dish.

THE OUTDOORS MADE EASY.