

Nacho Cups

Servings: 12

Prep Time: [Click here to enter text.](#)

Cook Time: 45min



Ingredients

TOMATO SALSA

- 1 x 400g tin chopped tomatoes
- 1 red chilli, finely sliced
- 15ml (1 tbsp) olive oil
- 1 garlic clove, peeled
- 5ml (1 tsp) sugar
- salt and freshly ground black pepper, to taste
- 125g nacho chips
- 100g Cheddar, grated
- 125ml (½ cup) sour cream
- 30ml (2 tbsp) chives, finely chopped
- spicy ready-made guacamole, to serve

Directions

1. Preheat the oven to 180°C on the grill setting.
2. For the salsa, place the tinned tomatoes, chilli, olive oil, garlic, sugar and seasoning in a small pot over low heat and bring to a gentle simmer until thickened, 15 – 20 minutes. Remove from heat and set aside.
3. Place the nachos in small serving cups, top with 15ml (1 tbsp) tomato salsa and a generous sprinkling of grated cheese. Place under the grill until the cheese has melted and is crisp, about 5 minutes. Remove the cups from the oven, dollop over some sour cream and garnish with chives. Serve with a side of spicy guacamole.