

Loaded nachos with guacamole and salsa

Total time **30 mins** 20 mins preparation time 10 mins cooking time

Nutritional facts (per portion):
1,933 kJ / 463 kcal

Fat: **30.3 g** Protein: **15.9 g**
Carbohydrates: **30.7 g**

INGREDIENTS

8 portion(s)

Nachos

- 1** clove of garlic
- 3 tbsp** Kikkoman Naturally Brewed Soy Sauce
- Freshly ground pepper
- 1 pinch** cumin
- 250 g** beef steak (sirloin)
- Guacamole**
- 50 g** cherry tomatoes
- 50 g** shallots
- 1** clove of garlic
- 2 tbsp** olive oil
- 2** ripe avocados
- 2 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 1** lime
- 10 g** fresh coriander
- 1 pinch** cumin
- 300 g** nachos chips
- 125 g** grated cheese - Cheddar and/or mozzarella
- 100 g** cherry tomatoes
- 75 g** canned sweetcorn
- 50 g** pickled red onions
- 100 g** cream fraiche
- 100 g** tomato salsa
- Fresh coriander

PREPARATION

Step 1

Finely grate the garlic and mix with soy sauce, pepper and cumin. Marinate the steak in it for 10 minutes. Then grill it on a smoking hot grill pan for 4 minutes each side. Alternatively, you can use a regular pan with a bit of oil on it. Let it rest 5 minutes before slicing it into thin strips.

Step 2

To make the Guacamole: Finely dice tomatoes, shallots and garlic. Add to a mortar with olive oil and mix it a bit around before adding the diced avocado. Churn it a little and then season with soy sauce, lime juice, chopped coriander and cumin.

Step 3

Place the nachos chips on a baking tray or in a roasting pan. Add the cheese on top and put it into a preheated oven (180 degrees) for 5-6 minutes until the cheese has melted.

Step 4

Top the nachos with the sliced steak, the guacamole, halved tomatoes, corn, pickled onions, crème fraiche, salsa and fresh coriander.