



BBQ NACHO SALAD

TOTAL TIME: 25-30 minutes

TOTAL INGREDIENTS: 9

SERVES: 4 people

SPICE LEVEL: Mild

The best way to use Old El Paso™ Tortilla Chips at a BBQ, load em up with charred veggies, gooey cheese and tomato salsa.



185g Old El Paso™ Tortilla chips



4 heaped tbsps of Old El Paso™ Thick 'N' Chunky Salsa



1 large avocado, halved, stone & skin removed



200g vine tomatoes



2 Cos lettuces, trimmed and halved lengthways



1 tbsps of Red wine vinegar



A drizzle of runny honey



50g feta cheese, crumbled



1 small red onion, peeled, halved and finely sliced

1 GRILL THE VEGGIES

Preheat the BBQ to a medium/high heat. Place the avocado onto the grill of the BBQ along with the vine tomatoes and cook for 8-10 minutes turning halfway, until charred and softened. Remove to one side.

2 PICKLE THE ONION

Add the red onion to a small bowl along with the vinegar and a pinch of salt and a little honey – scrunch together and leave to pickle.

3 GRILL THE LETTUCE

Meanwhile wash the lettuce and cook on the BBQ for 10 mins turning halfway until charred.

4 ASSEMBLE THE NACHOS

To assemble, get a large serving dish, and add a layer of tortilla chips to the bottom, then dollop on chunky salsa. For the lettuce, cut each half into half again then lay about over the nachos. Roughly cut up the charred avocados into chunks, remove the charred whole tomatoes from the vines (don't worry if some break a little the juices are good!), crumbled feta, then finish with pickled red onions (without the liquid).