

# Potato Nachos

**Season:** Autumn

**Type:** Side

**Serves:** 32 tastings

**From the garden:** Potato, oregano & tomato

**Class focus:** Cutting vegetables & chopping herb



<b>Equipment:</b>	<b>Ingredients:</b>
<p>Large mixing bowl x 1 Small mixing bowl x1 Wooden spoon x 2 Chopping boards and knives Measuring spoons Measuring cups Sieve x 1 Baking paper Baking tray x 2 Serving bowl x 5 Serving spoon x 5</p>	<p><i>Roasted Potatoes:</i> 8 potatoes (skin-on, cubed – 1.5cm) 2 sprigs oregano (leaves only, finely chopped) ½ teaspoon sweet paprika ½ teaspoon cumin 2 tablespoons olive oil ½ teaspoon salt</p> <p><i>Topping:</i> 4 tomatoes (cubed – 1cm) ½ can black beans (drained &amp; rinsed) 10 olives (finely chopped) ½ cup grated cheese</p>

## What to do:

1. Heat oven to 180C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 6 ingredients in a large mixing bowl, toss to evenly coat.
5. Pour into the lined baking trays and spread the potatoes out into a single layer.
6. Bake in the oven for 20 minutes or until potatoes are cooked.
7. Mix all the ingredients for *Topping* in a small mixing bowl. Set aside.
8. Serve potato into 5 serving bowls with a serving spoon in each and top with some topping.

## For vegan / dairy intolerance option:

Add the cheese at the end so you can take a portion out without cheese for the vegan or dairy intolerance students.