

Potato Nachos

Season: Autumn

Type: Salad

Serves: 32 tastings

From the garden: Potato, basil & green tomato

Class focus: Cutting vegetables & chopping herb



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