

Potato Nachos

Season: Autumn

Type: Salad

Serves: 32 tastings

From the garden: Potato, basil & green tomato

Class focus: Cutting vegetables & chopping herb



Equipment:

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

Ingredients:

Roasted Potatoes:

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

Topping:

5 green tomatoes (cubed – 1cm)
½ can black beans (drained & rinsed)
10 olives (finely chopped)
½ cup grated cheese

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.