

Potato Nachos

Season: Autumn

Type: Salad

Serves: 36 tastings

From the garden: Potato, onion, garlic & oregano

Class focus: Cutting potatoes into 1.5cm cubes,
stripping oregano leaves off the stem



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Small mixing bowl x1 Wooden spoon x 2 Chopping boards and knives Measuring spoons Sieve x 2 Baking paper Baking tray x 2 Serving bowl x 5 Serving spoon x 5</p>	<p><i>Roasted Potatoes:</i> 6 potatoes (skin-on, cubed – 1.5cm) 2 cloves garlic (minced) 2 sprigs oregano (leaves only, finely chopped) ½ teaspoon sweet paprika ½ teaspoon cumin 2 tablespoons olive oil ½ teaspoon salt ½ cup grated cheese</p> <p><i>Topping:</i> 1 tomato (finely chopped, drained) ½ can black beans (drained) 8 olives (finely chopped) ½ onion (finely chopped)</p>

What to do:

1. Heat oven to 220C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients **except** cheese for *Roasted Potatoes* in a large mixing bowl, toss to evenly coat.
4. Pour into the lined baking trays and spread the potatoes out into a single layer.
5. Bake in the oven for 20 minutes, sprinkle cheese and bake for further 2 minutes.
6. Mix all the ingredients for *Topping* in a small mixing bowl. Set aside.
7. Serve potato into 5 serving bowls with a serving spoon in each, top with some topping.