

RECIPE IDEAS USING 'FIRE FOODS' PRODUCTS

SWEET & STICKY NACHOS

INGREDIENTS

1X LARGE BAG TORTILLIA CRISPS
½ - 1 BOTTLE 'FIRE FOODS' SWEET & STICKY SAUCE
200G STRONG GRATED CHEESE

METHOD

PRE-HEAT OVEN TO 200°C
LINE A LARGE BAKING TRAY WITH FOIL
EMPTY TORTILLIAS OVER BAKING TRAY
POUR 'FIRE FOODS' SWEET & STICKY SAUCE OVER
TORTILLIAS NOT TOO MUCH AS CRISPS WILL BECOME SOGGY
LIBERALLY SPRINKLE CHEESE OVER TORTILLIAS AND SAUCE
COOK IN OVEN FOR APPROXIMATELY MINS OR UNTIL CHEESE HAS MELTED
ENJOY STRAIGHT FROM THE OVEN WITH A FEW FRIENDS AND A GLASS OF CHILLED WINE!

