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## Turkey Nachos



Serves: 4

Preparation: 50 minutes

**Plus:** For extra colour, scatter over pomegranate seeds.

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## Ingredients

- 3 tbsp rapeseed oil
- 1 onion, chopped
- 3 cloves garlic, crushed
- 1 red chilli, chopped
- 2 tsp sweet smoked paprika
- 1 tsp ground cumin
- 1/2 tbsp chipotle paste
- 1 x 425g can black beans, drained
- 1/2 x 400g can chopped tomatoes
- Sea salt and freshly ground black pepper
- 200-250g leftover boned and skinned cooked turkey, shredded
- 3 large tortillas
- 1/2 x 60g packet wild rocket
- 1 avocado, stoned, peeled and finely sliced
- Jarred sliced jalapenos, drained, to serve
- 1/4-1/2 x 200g packet feta cheese
- Fresh coriander leaves, fresh mint leaves to garnish

## Method

Preheat the oven to 190°C/375°F/Gas 5. Heat 2 tbsp of the oil in a pan and sauté the onion, garlic and chilli for 5 minutes, until softened. Add the paprika, cumin, chipotle paste, beans, tomatoes and seasoning and bring to the boil, cover and simmer for 10-15 minutes. Add the turkey, bring back to the boil, cover and simmer for 10 minutes, stirring occasionally, until thoroughly heated through.

Meanwhile, brush both sides of the tortillas with the remaining oil. Using scissors, cut each tortilla into 8 triangles. Place in a single layer on parchment paper-lined baking sheets and bake for 5-6 minutes, until golden and crispy. Remove from the heat, transfer to a wire rack and allow to cool.

Arrange rocket leaves on a large platter with the avocado and tortilla chips. Spoon over the turkey mixture, scatter over jalapenos and then crumble over feta cheese. Scatter over coriander and mint. Serve immediately.

*Not suitable for freezing.*