

# FOIL-PACK PRINGLE NACHOS

Serves 4

## INGREDIENTS

1 large onion, diced  
2 cloves garlic, crushed  
500g beef mince  
220g red kidney beans  
400g spicy tinned tomatoes  
100g tomato paste  
Salt and pepper, to season  
2 tsp smoked paprika  
1½ cups (120g) grated cheddar cheese  
110g (1 tub) Pringles Aromat Sweet Cheddar Flavoured Chips

## Serving suggestion:

Guacamole  
Sour cream  
Fresh coriander

## METHOD

1. Preheat the oven to 180°C. Cut out 4 sheets of heavy duty foil (30x40cm). Fold each foil sheet in half and fold all the edges upwards to create a closed-off bowl.
2. Heat an oiled pan over medium heat. Add in the onions and sauté until golden. Add garlic and cook for 30 seconds.
3. Stir through the beef mince and allow the meat to brown.
4. Stir in the smoked paprika and allow to cook for a minute. Add the red kidney beans, spicy tinned tomatoes and tomato paste. Cook for 8-10 more minutes until the liquid has cooked away. Season to taste with salt and pepper.
5. Place the foil packs on a baking tray and divide the Pringles Aromat Sweet Cheddar Flavoured Chips into the 4 packs. Top each with the mince mixture and layer the cheddar cheese on top. *\*Chef's Tip: Spray a non-stick spray on your grater to prevent the cheese from sticking!*
6. Bake in the oven for 10 minutes, or until the cheese has melted.
7. To serve, top each pack with guacamole, sour cream and fresh coriander sprigs.