gluten free + nachos

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**What you'll need**

* 1-2 bags Macro organic corn chips
* 1 can Macro Organic red kidney beans
* 1 cup Goats feta
* 1 avocado
* 1 jar Woolworths Select salsa
* Sprinkle Goats feta over nachos
* 500g organic mince

**Instructions**

1. Drain can of kidney beans and rinse in water. Tip into a bowl and combine with about 2 or 3 Tablespoons of salsa.
2. Brown mince and set aside
3. Mash up the avocado.
4. Arrange the chips (leaving about ½ of one bag aside) on a lined baking sheet and spread them out but kind of make a pile in the middle too.
5. Add browned organic mince
6. Tip on the bean mixture and sprinkle with the goats cheese.
7. Bake in a 200C/400F oven for about 15 minutes until the cheese is melted and it's all looking lovely and golden - watch those chips don't burn.
8. Now top with mashed avocado, sour cream and some salsa drizzled over the top with a spoon. Tuck in and enjoy.