

Nachos Base (Corn chips and cheese)

Serves: 30

Ingredients:

600g Yellow corn chips

600g White corn chips

800g tasty cheese (120g x 6 = 720g)

Equipment:

Scales

4 bowls (microwave proof)

Box grater

Cup measuring spoons

Heat boards (wooden chopping boards can be used)

Tongs for serving

Instructions:

1. Grate the cheese
2. Weigh the correct amount of corn chips for the first layer (refer to Table below)
3. Place a thin layer of corn chips on the base of the bowl/tray - for amounts, refer to table below
4. Add a layer of cheese - for amounts, refer to table below
5. Repeat steps 3-4
6. Place in the microwave for 2 minutes, or until the cheese is melted.
7. Remove from microwave and place bowls / trays on heat boards using oven mitts ⚠
Adults only ⚠
8. Allow to cool
9. Use tongs to serve portions
10. Allow guests to add their choice of toppings - guacamole, salsa, sour cream.

	Add to Bowls 1,2	Add to Bowls 3,4
Type of corn chips	White	Yellow
First layer of chips	5 cups (150g)	5 cups (150g)
First layer of cheese	$\frac{3}{4}$ cup	$\frac{3}{4}$ cup
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