

45 minutes

Serves 4

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Ingredients

- 1 box (300g) matzah, broken into large chunks
- Glug olive oil
- 1 red pepper, chopped
- 1 yellow pepper, chopped
- 2 cloves garlic, finely chopped
- ½ red onion, chopped
- 1 tsp (5ml) smoked paprika
- 1 tsp (5ml) ground cumin
- Salt and milled pepper

Topping:

- ½ can (410g) corn
- ¼ cup (60ml) grated cheddar
- ¼ cup (60ml) grated mozzarella

Salsa:

- ½ punnet (125g) cherry tomatoes
- ½ red onion, finely chopped
- 1 red chilli, chopped
- Handful coriander, finely chopped
- Juice (30ml) and grated peel of 1 lime

For serving:

- 1 avocado
- Juice (60ml) and grated peel of 1 lemon

- Sliced jalapenos
- Sour cream

Method

1. Preheat oven to 180°C.
2. Bake matzah chips on a baking tray for 5 minutes.
3. Heat oil in a pan over medium heat and sauté peppers, garlic and onion for 5–7 minutes.
4. Add spices, season and sauté for 2 minutes.
5. Top matzah nachos with sautéed vegetables, corn and cheese.
6. Bake for 5–8 minutes, or until cheese is melted and bubbling.
7. Combine salsa ingredients and season.
8. Mash avocado with lemon juice and peel and season.
9. Serve nachos topped with salsa, mashed avo, jalapeños and sour cream.

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