

## Pulled Leftover Turkey Nachos



**Serves:** 6

**Profitability:**

**Author:** Schwartz

**Ingredients:**

450g leftover roast turkey meat, shredded

3 limes, juiced

2 tbsp vegetable oil

2 tins black beans, rinsed & drained

50ml water

1 tbsp mild chilli powder

1 sachet chicken fajita seasoning

175g corn tortilla chips

250g cheddar cheese, grated

2 tbsp coriander leaf

200g sour cream

**Steps:**

Preheat oven to 180°C

Toss the turkey with juice of 1 lime and season with salt and pepper

Heat the oil in a pan over moderate heat and cook the beans, chilli, fajitas mix, remaining lime juice and water and cook, stirring, until heated through - about 1 minute. Season with salt and pepper

In a shallow baking pan layer corn chips, beans, turkey, cheese, and coriander. Sprinkle a layer of cheese on top and bake for until cheese is melted - approx. 10 minutes

Remove from oven and serve with sour cream on the side