

CHEERS

tops!



AIR-FRYER NACHOS

SERVES 2

Such a quick and easy take on the classic Tex-Mex dish. Ideal for a night in with a movie.

INGREDIENTS

1/2 x 400g/14-oz. can of refried beans
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/2 teaspoon ground cumin
100 g tortilla chips
1/2 x 200g can of sweetcorn/corn kernels, drained
1 x 200g jar of salsa
80 g scant
1 cup grated/shredded mature/sharp Cheddar
guacamole, to serve
sour cream, to serve

METHOD

In a small bowl combine the refried beans with the garlic powder, onion powder and ground cumin, mixing them together well.

Lay out the tortilla chips in a heatproof dish that fits in your air-fryer, then spoon over the bean mixture.

Scatter the sweetcorn/corn kernels on top. Dollop on the salsa and cover in grated cheese.

Preheat the air-fryer to 180°C. Add the dish to the preheated air-fryer and cook for 4–6 minutes. The cheese should be just browning.

Serve with guacamole and sour cream.

OTHER AIR-FRIED SNACK IDEAS Roast chestnuts work well in the air-fryer, and are often cheap to buy in winter. Cut crosses on each chestnut and preheat the air-fryer to 200°C/400°F. Place the chestnuts in the preheated air-fryer and cook for 10 minutes, shaking the drawer halfway through the cooking time. Allow to cool a little before peeling and eating. Spicy cashews are great to serve with drinks. Mix 185 g cashews with 1 teaspoon sweet smoked paprika, 1 teaspoon brown sugar, 1/2 teaspoon salt and 1 egg white, stirring well. Lay out on a heatproof dish that fits in your air-fryer (you may need to do this in batches). Preheat the air-fryer to 180°C. Add the dish and cook for 10 minutes, stirring regularly. Cool completely, then serve.