

# MasterFoods<sup>TM</sup>

## PROFESSIONAL

Smoky Lentil Nachos  
RECIPE

### Smoky Lentil Nachos



<?xml version="1.0"?>

TIME

10 min

INGREDIENTS

20 items

MAKES

6 servings

Delicious and packed full of savoury, earthy, Mexican style flavours, this is the perfect meat-free dish for any menu. The lentil base can be cooked in advanced and kept in the fridge for up to a week, with a simple assembly when needed.

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## INGREDIENTS

- 2 large Roma Tomato, finely diced
- 1 small Red Onion, finely diced
- 1 tsp. Sea Salt
- 2 tbsp. White Wine Vinegar
- Juice and zest of 1 Lime

For The Lentil Base

- 1 tbsp. Olive Oil
- 3 tsp. MasterFoods™ Professional Crushed Garlic
- 2 tsp. MasterFoods™ Professional Mexican Seasoning, plus extra for sprinkling
- 2 tsp. MasterFoods™ Professional Ground Cumin
- 2 tsp. MasterFoods™ Professional Ground Paprika
- 400 g can Brown Lentils
- 400 g can Diced Tomatoes
- ½ cup Vegetable Stock or water
- ¼ cup MasterFoods™ Professional Tomato Sauce
- 2 tbsp. MasterFoods™ Professional Smokey Barbecue Sauce

To Assemble

- 400 g Corn Chips
- 1 cup grated Mozzarella
- 1 cup grated Cheddar
- 1 Zucchini, cut with a papaya cutter, to serve
- Fresh Coriander, to serve

PRODUCTS USED



MasterFoods Professional Garlic Powder 680g

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MasterFoods Professional Gluten Free Smokey Barbecue Sauce 4.5kg

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Tomato Sauce 4L

[SEE DETAILS](#)



MasterFoods Professional Mexican Chilli Seasoning 505g

[SEE DETAILS](#)

## Cooking Instructions:

1. 1  
First, make the tomato salsa. Combine all ingredients in a mixing bowl and set aside to lightly pickle.
2. 2  
For the lentil base, heat oil in pan over medium heat and fry off the garlic, then add in the Mexican seasoning, spices, and lentils, and cook for 5 minutes.
3. 3  
Add the tinned tomatoes and stock (or water) and bring to a simmer, stirring regularly.
4. 4  
Stir in the tomato and smoky barbecue sauces and cook for a further 2 to 4 minutes.
5. 5  
To assemble, preheat an oven to 180°C. Arrange one layer of corn chips, add a sprinkling of cheeses and add another layer of corn chips.
6. 6  
Top with lentils, cheese, and a sprinkling of Mexican seasoning.
7. 7  
Baked for 5 to 10 minutes until cheese is bubbling.
8. 8  
Serve with shredded zucchini, fresh coriander and tomato salsa.

## Tips

1. 1  
To add some spice, try mixing in some MasterFoods™ Professional Chilli Sprinkle.
2. 2  
For extra richness, add diced chorizo sausages.
3. 3  
Fold in some MasterFoods™ Professional Caramelised Onion Relish into the lentil base for added complexity.

## More Recipes Like This



## **Choc-Berry Bircher Muesli**

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



## **Shredded Barbecue Chicken Pancakes**

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



## **Gua Bao Buns**

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



## **New York Inspired Tagliatelle Pasta**

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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