



INGREDIENTS (SERVES 4-6)

1 large bag tortilla chips
200g grated Cheddar
cheese

For the mince:

2 tbsp olive oil
2 peeled and chopped
onions
500g venison mince
1-2 deseeded and finely
chopped mild green
chillies
2 peeled and crushed
garlic cloves
1 tsp smoked paprika
1 tbsp ground cumin
1 tbsp ground coriander
1 tsp cumin seeds
2 tbsp tomato purée
800g tinned chopped
tomatoes
1 tin pinto or red chilli
beans
1 small bunch fresh
coriander, chopped
Sea salt and black pepper

VENISON NACHO CHEESE BAKE

Preheat the oven to 160°C/140°C fan (Gas 3). Pour the oil into a large ovenproof sauté pan over a medium heat. Add the onions and fry for 3 minutes, or until soft but not browned. Turn up the heat, add the venison mince and fry until brown, breaking the meat up with a wooden spoon and stirring occasionally. Add the chilli, garlic and spices and fry for 5 minutes, or until all the moisture has evaporated and the mixture is quite dry. Stir in the tomato purée, tinned tomatoes and the beans. Season with sea salt and black pepper. Cover with a lid, bring to the boil and transfer to the oven to cook for 45 minutes.

Remove from the oven and stir in half the coriander. Increase the oven temperature to 200°C/180°C fan (Gas 6). Spread a third of the cooked venison mince mixture over the bottom of the ovenproof dish and lay some of the tortilla chips on top. Sprinkle with a generous amount of Cheddar cheese. Repeat for the second layer.

Bake in the oven for about 20 minutes, or until golden-brown and bubbling. Set aside for 5 minutes before serving. Garnish with the remaining coriander. Serve with sour cream, salsa and guacamole.

Tips: If the tortilla chips are getting too browned, cover loosely with foil. You can also add a small square of chocolate to the venison mince mixture to enrich the flavour.