KIKKOMAN

Taco-mayo dip with black bean nachos

Total time **15 mins** **10 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
4,058 kJ / 970 kcal

Fat: **54 g** Protein: **28.9 g**
Carbohydrates: **97.3 g**

INGREDIENTS

2 portion(s)

Taco mayo dip:

3 tbsp	mayonnaise
1 tbsp	Kikkoman Teriyaki Marinade
1 tsp	sriracha sauce
2 tbsp	lime juice
1 tbsp	agave syrup
1 tsp	smoked paprika
0.5 tsp	ground cumin
0.5 tsp	ground coriander
1 tbsp	chopped fresh coriander

Baked nachos with beans:

300 g	cooked black beans
3 tbsp	Kikkoman Teriyaki Marinade
150 g	salted nachos
1 tsp	ground cumin
1 tsp	ground coriander
60 g	grated cheddar cheese
0.5 bunch	of fresh coriander

PREPARATION

Step 1

3 tbsp mayonnaise - **1 tbsp** Kikkoman Teriyaki Marinade - **1 tsp** sriracha sauce - **2 tbsp** lime juice - **1 tbsp** agave syrup - **1 tsp** smoked paprika - **0.5 tsp** ground cumin - **0.5 tsp** ground coriander - **1 tbsp** chopped fresh coriander
Preheat the oven to 180 °C. Thoroughly mix the dip ingredients and set aside in the fridge.

Step 2

300 g cooked black beans - **3 tbsp** Kikkoman Teriyaki Marinade - **150 g** salted nachos - **1 tsp** ground cumin - **1 tsp** ground coriander - **60 g** grated cheddar cheese - **0.5 bunch** of fresh coriander
Mix the black beans with the Kikkoman Teriyaki Marinade. Place the nachos on a baking tray lined with greaseproof paper. Sprinkle with the spices, beans and cheese. Bake for about 5 minutes until the cheese melts. Serve with the dip and fresh coriander.