



# BBQ NACHOS

**Ingredients:**

4 slices cheddar cheese  
1 ½ red onion (½ for garnish, ½  
in the guacamole and ½ with the  
mince)  
spring onion  
1 avocado  
1 jalapeno pepper  
1 bag of nachos  
Juice of ½ lemon  
BBQ sauce  
YAKINIKU Japanese Smoked Salt

**Supplies:**

Heat-resistant dish  
Hand blender or mortar  
Baking sheet

**Kamado set up:**

Indirect heat

Start by making your guacamole. To do this, put the avocado, red onion, salt, lemon juice and 4 slices of jalapenos pepper in a measuring cup and use a hand blender to make this into a smooth mixture. Alternatively, you can use a mortar to crush all your ingredients.

Start making your guacamole. Put the avocado, half of the red onion, salt, lemon juice and 4 slices of jalapenos in a measuring jug and blend until smooth. Alternatively, you can finely grind all your ingredients with a mortar.

Next, fry the minced meat together with half a chopped red onion. Remove the minced meat from the Kamado when it is nicely browned.

Meanwhile, cut the spring onion and jalapeno pepper into thin rings and set these aside.

Take a heat-resistant dish and place a sheet of baking paper in it. Put a base of nacho chips in here first and then build up your layers with minced meat, spring onion, BBQ sauce and cheese. Repeat this step again but now also put the jalapenos pepper and red onion on the top layer.

Place all this on the Kamado until the cheese is well melted.

Remove the dish from the Kamado and top off the homemade guacamole.

Enjoy your meal!