

Meatball nachos with cheese



| | Serves | Prep Time | Cooking | Total Time | Calories | |
|---------------------|---|-----------|---------|------------|----------|--|
| | 4 people | | | | 416 kcal | |
| | | | | | | |
| Stuff that's in it: | | | | | | |
| | • 100G Tortilla Chips | | | | | |
| | • 150G Eat Lean Spreadable Cheese | | | | | |
| | • ½ Can Red Kidney Beans | | | | | |
| | • 1 Can Chopped Tomatoes | | | | | |
| | 100G Red Onion (Chopped) | | | | | |
| | • 5G Chilli Powder ((Mild Or Hot Depending On Preference)) | | | | | |
| | • 1 Tsp Cumin Powder | | | | | |
| | 1 Tsp Sweet Paprika | | | | | |
| | 2 Garlic Cloves (Chopped) | | | | | |
| | • 80G Eat Lean Protein Cheddar | | | | | |
| | • 30G Tomato Purée | | | | | |
| | • 2 Pack 'Skinny Meatballs' ((Marks And Spencer 528 Calories For 480G) Or Use Mince Beef 5% Fat Or Less Roll Into Balls) | | | | | |
| • Fry Light | | | | | | |
| What you do: | | | | | | |

Nutrition

• Carbs: 33g

• Fat: 12g

• Protein: 41g

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