

MISO PORK NACHOS

What you need

Miso pork

300g minced pork (or chicken/turkey)
100g onion
1/3 cup sugar
1/2 cup water
1/4 cup miso (about 75g)
2 tbsp ketchup
1 tbsp soy sauce

Grilled tomatillo salsa

5-6 tomatillos
2 slices of red onion
Half a lime, zest and juice
1/2 teaspoon honey
Salt and pepper, to taste

Guacamole

1 large avocado / 2 small avocados
Half a lime, zest and juice
1 tablespoon natural yogurt
Salt and pepper to taste

To serve

9-12 Tostada chips (For 3-4 layers)
Handful cheddar cheese
Handful mozzarella cheese
100g iceberg lettuce
Handful small radishes
Sour cream/greek yogurt

Yields 3-4 as a main meal, 6 as a side

Preparation 10 minutes

Cooking 90 minutes

What to do

1. *For the miso pork:* Sauté onion and pork in some olive oil over medium-high heat until separated and cooked through. Add sugar and water and cook for a few minutes until the sugar has dissolved. Add miso paste, ketchup, soy sauce and combine well. Simmer on low-medium heat until most of the moisture has been absorbed.
2. *For the tomatillo salsa:* Peel the husk of the tomatillos and wash well. Cut the tomatillos in half and place them on some foil in an ovenproof dish, along with a few slices of red onion. Place under the broil/grill for about 8 minutes on either side, until blistering and cooked. Using a knife or blender, mash up the tomatillos and onion. Add the lime, honey and season to taste.
3. *For the guacamole:* Mash up an avocado with the back of a spoon. Add lime zest, juice, yogurt and mix through. Season to taste with salt and pepper. Leave the seed in the bowl to prevent browning. (Optional extras: red onion, chilli)
4. *To assemble:* Break up the tostada chips in an oven-proof dish in a thin layer. Add miso pork, and two types of grated cheese before proceeding with another layer of chips. Step and repeat based on your quantities and the size of your pan.

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5. Place under the broil/grill until cheese has melted. In the meantime, wash and chop the iceberg lettuce, and slice the radishes using a mandolin. You could also add peppers, jalapeno, tomato to this mix if you like.
6. Once the nachos come out of the oven, garnish with the fresh vegetables and aromatics of your choice (spring onion, chives, cilantro). Serve with tomatillo salsa, guacamole, sour cream and hot sauce on the side. Enjoy with either Japanese or Mexican beers!

Notes

The miso pork and salsa can easily be made beforehand, so that it could be an assembling job when it comes to the day of the event. This will feed 3-4 for a main meal and 6 as a side or snack, but feel free to double the portions for a sharing sized platter.

I like to use tostada chips because they are a little thicker and less salty than the common corn chip. But if you can't find tostada chips where you are, use a good quality corn chip instead.