



**Recept geschikt voor:** 4 personen | **Moeilijkheid:** 🍳  
**Vorbereidingstijd:** 10 min | **Bereidingstijd:** 9 min | **Totale bereiding:** 19 min  
**Bertyn producten:** [Veggie Mince](#)

Bron: [bertyn.eu](https://bertyn.eu) | Chef: [Serge Restiau](#) | © Serge Restiau

# Nachos from the oven with veggie seitan mince

## Ingrediënten

- [250g Veggie Premium minced meat from Bertyn](#)
- 1 red onion
- 2 garlic cloves
- 2 tsp. smoked paprika powder

- 1 tsp. roasted cumin seeds
- 1 tsp. oregano
- 1 tsp of salt
- ½ tsp of chili powder
- 300g tomato pulp
- grated vegan cheese
- nachos
- olive oil

optional

- avocado
- jalapeños and/or black olives

## Bereiding

1. Crush the garlic and cut the onion into half rings (keep a few pieces as garnish).
2. Sauté in olive oil, add the herbs and mince, continue frying for a while and deglaze with the tomato pulp.
3. Leave to cook for 3 minutes
4. Arrange the Nachos in an ovenproof dish
5. Arrange the sauce in the middle, together with the vegan cheese
6. Place in a preheated oven at 170°C for 7 to 8 minutes
7. If desired, you can finish with pieces of avocado, jalapeños and black olives and the remaining red onion.