

HOW TO USE · BANDITO DUST

LOADED SEASONED NACHOS

Savoury, cheesy and snack-ready. Dust hot chips and dig in.

SERVES	PREP	COOK
4	10 min	15–20 min

INGREDIENTS

- 300 g tortilla chips
- 1½–2 tbsp Bandito Dust (about 8–12 g)
- 1 cup (100 g) grated cheese (optional)
- ½ cup salsa or chopped tomatoes
- Sour cream or yoghurt, sliced jalapeños, coriander and lime, to serve



METHOD (oven)

1. Heat the oven to 200°C fan-forced and line a large tray with baking paper.
2. Spread the tortilla chips in a single layer on the tray.
3. Toss the chips lightly with 1–2 tsp oil if you like, then sprinkle the Bandito Dust evenly over them.
4. Scatter the cheese over if using.
5. Bake 8–12 minutes, until the chips are hot and the cheese (if used) has melted.
6. Spoon over salsa, add sour cream, jalapeños and coriander, squeeze lime, and serve straight away.

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AIR FRYER METHOD

180°C · 3-5 min

Same chips, in the basket

1. Heat the air fryer to 180°C.
2. Add a single layer of chips dusted with Bandito Dust. Work in batches so they stay crisp.
3. Cook 3–5 minutes, until hot and fragrant.
4. Top as above and serve.

BBQ / GRILL OPTION

medium · 5-8 min

Chips in a skillet on the BBQ

1. Set a cast-iron skillet over medium heat on the BBQ.
2. Add tortilla chips in a single layer and dust with Bandito Dust.
3. Cover with the hood 3–5 minutes until hot. Add cheese if you like and melt briefly.
4. Top with salsa, sour cream and jalapeños, then serve.

SMOKER OPTION

finish only

Not ideal — use as a finishing dust

1. Cook chips, popcorn or fries as usual (oven, air fryer or BBQ).
2. As soon as they come off the heat, dust generously with Bandito Dust.
3. Toss and serve — the residual heat wakes up the spices.

OTHER WAYS TO USE IT

→ Shake over hot popcorn, fries or wedges straight after cooking.

→ Dust roasted chickpeas, corn on the cob or potato gems.

→ Stir a little into sour cream, mayo or butter for a quick dip or corn topper.

SALT This blend already contains salt, so taste before adding any more.