



Tex-Mex Nachos with Red Chili Pepper Cheese



Ingredients

- 2.5 pound of lean ground beef
- 1 diced onion
- 4 cloves of garlic finely chopped
- 2.5 tablespoons of chili powder
- 14.5 ounce of canned tomatoes
- 9 ounce of canned kidney beans, drained and rinsed
- 4.5 ounce of diced tomatoes with juice
- 1.5 cup of beef stock
- 1 cup of beer
- 1 tablespoon of tomato puree
- 1 tablespoon gochujang paste optional
- 1 tablespoon brown sugar
- Salt and pepper to taste
- 200 g Corn tortillas / Nachos
- 100 g Red chilli cheese (Henri Willig Cheese)
- 2 mashed avocados
- 51 diced tomato
- 0.5 diced red onion
- a pinch of coriander
- 1 lemon
- salt and pepper to taste

Preparation

Spice it up!

Instructions for the chilli:

Combine the minced meat and 2 ½ tablespoons of chilli powder.

In a large pan, fry the mince with onion and garlic. Drain off the fat.

Add the rest of the ingredients and bring to the boil. Turn down the heat to low and simmer uncovered for 45-60 minutes, or until the chilli reaches the desired thickness.

Instructions for the Nachos:

For the guacamole, mix the avocado puree with a tablespoon of lime and season to taste.

For the pico de gallo, mix the tomato and chopped onion and coriander with a tablespoon of lime and season with salt and pepper.

To serve the nachos, place the corn tortillas on a large plate, sprinkle the chilli on top, grate the cheese on top (the cheese will melt due to the heat of the chilli), add the pico de gallo and in the middle place the guacamole and it's ready to enjoy.



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Courtesy of our Henri Willig cheese fan @efedefood for this delicious recipe.

