



## Vegetarian nachos casserole with Henri Willig cheese



### Ingredients

- 1 bag of tortilla chips
- 1 Henri Willig Daslook cheese
- 1 red onion
- 2 spring onion
- 1 Jalapeño pepper
- 1 red (pointed) sweet pepper
- 1 small can of corn (drained)
- 1 small can of kidney beans (rinsed and drained)
- 1 avocado (ready to eat)
- 0.5 Lime
- Salt and pepper
- Henri Willig Chef's selection roasted tomato dip
- 125 gram crème fraîche

## Preparation vegetarian nachos with cheese

Craving a tasty vegetarian snack? Look no further! This nacho casserole is the answer to your growling stomach. With a colourful mix of tortilla chips, red onion, spring onion, pepper, corn, kidney beans, jalapeño peppers and a generous portion of Henri's Hero Daslook cheese, we take flavour to the next level. Preheat the oven, divide the ingredients between a baking dish and let the cheese melt to perfection. Serve with delicious dips such as roasted tomato, avocado, and crème fraîche. Dip and enjoy!

### Preparation

- 1: Preheat the oven to 180 degrees Celsius.
- 2: Make sure you have sliced the red onion, spring onion, pepper and jalapeños. Think half rings and strips.
- 3: Grate a generous portion of cheese. We used our Henri's Hero Daslook cheese here, but also delicious is, for example, our chilli cheese, young gouda cheese or, for example, herb garlic cheese.
- 4: In a baking dish, place the tortilla chips and sprinkle the red onion, spring onion, pepper, corn, kidney beans and jalapeño peppers on top. Then spread the cheese over the baking dish.
- 5: Place the dish in the oven until the cheese has melted in about 10 minutes.
- 6: Mash the flesh of the avocado with a fork.
- 7: Add some lime juice and season with salt and pepper.
- 8: Fill several bowls with the roasted tomato dip, avocado dip and crème fraîche. And serve these with the baking dish of nachos.

## Ready to make vegetarian nachos with cheese?

This vegetarian nacho casserole is a feast for your taste buds. Quick and simple to make, and perfect for any time. Enjoy the crispy chips, melting cheese and tasty dips. Enjoy!