



Vegetarian nachos casserole with Henri Willig cheese



Ingredients

- 1 bag of tortilla chips
- 1 Henri Willig Biscuit cheese with wild garlic
- 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

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.

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: Put 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.

How do I prevent nachos from getting soggy in the oven?

Make sure you only top the nachos with cheese and toppings just before baking. Bake them short and hot (about 10 min at 180-200°C) and avoid wet ingredients like salsa or beans directly on the chips - rather serve them separately.

Serving and variation tips:

- **Side dishes:** This casserole is delicious paired with guacamole, salsa, sour cream or a fresh salad.
- **Type of cheese:** Several cheeses are delicious with nachos, think old cheese, herb cheese or chilli cheese. They all add a full flavour to the casserole.