



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!