



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

This vegetarian snack is delicious for any time!

Preheat the oven to 180 degrees Celsius.

Make sure you have sliced the red onion, spring onion, pepper and jalapeños. Think half rings and strips.

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.

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.

Put the dish in the oven until the cheese is about 10 minutes melted.

Mash the flesh of the avocado with a fork. Add some lime juice and season with salt and pepper.

Fill several bowls with the roasted tomato dip, avocado dip and crème fraîche. And serve these with the casserole with nachos.

Dip and enjoy!