



Spicy nachos with jalapeños



Ingredients

- 350 gram Henri Willig Chili cheese
- 1 jar Kesbeke Mexican Mix
- 300 grams of Nachos / tortilla chips , 300 grams were used here.
- 200 gram creme fraîche
- 1 pot of salsa (you can also make your own)
- 2 servings of home-made guacamole

Preparation method spicy nachos with jalapeños

Nachos, who doesn't love them? This crunchy, cheesy treat is a perfect treat for any occasion. Whether you want them as a snack or as a full-fledged meal, nachos always fit. And with our twist of spicy jalapeños, this classic becomes even more delicious. We use generous amounts of Henri Willig chilli cheese for that extra spice. The secret is in the Kesbeke Mexican mix that makes the nachos fresh and tangy thanks to the acid and jalapeños. Add a blob of crème fraîche, some salsa and our homemade guacamole, and you have a feast on your plate.

Preparation

- 1: Spread the chips in a baking dish or on a baking sheet.
- 2: Grate a nice amount of cheese over the chips. So to make spicy nachos, we chose the chilli cheese.
- 3: Bake this for 6-8 minutes in the oven at 200 degrees.
- 4: Remove from the oven and sprinkle the drained Kesbeke Mexican mix on top. This is fresh and spicy thanks to the acid and jalapeños.
- 5: Serve with the creme fraîche, salsa and guacamole.

Ready to make spicy nachos with jalapeños?

These jalapeño nachos are a flavour explosion of crispy chips, spicy cheese and delicious dips. Simply make the guacamole yourself and decide how spicy you want to make it. Dip your chips and enjoy the combination of flavours. It's nacho time!