



## 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

Nachos are simple, tasty and you can consume as a snack but also definitely as a meal!

Spread the chips in an oven dish or on a baking tray. Grate a nice amount of cheese over the chips (200-400g can easily be done!). So to make spicy nachos, we chose the chilli cheese.

Bake this for 6-8 minutes in the oven at 200 degrees.

Remove from the oven and sprinkle the drained Kesbeke Mexican mix on top. This is fresh AND spicy thanks to the acid and jalapeños.

Serve with the creme fraîche, salsa and guacamole.

How to make the guacamole yourself?

Ingredients:

2 avocados (ready to eat)

1 chopped small onion

1 finely chopped small tomato

Salt and pepper to taste

finely chopped coriander, a few sprigs to taste

about 20 ml of lime juice

And possibly a jalapeño pepper if you want it spicier.

Halve the avocados, remove the seeds, spoon the avocado flesh from the skin and put it into a bowl. Mash the avocado flesh with a fork. You can leave bits in, to give it a bit more 'bite'.

Season the avocado with some salt and lime juice. This also ensures that the avocado does not turn brown.

Add the chopped tomato, onion and coriander and mix into the guacamole. Finally, also add the jalapeño, but taste



**HENRI WILLIG**  
*The Cheese Family*

Henri Willig  
henriwillig.com  
T +31 (0) 299 65 5151  
Monday till friday 08:30 - 17:00

before adding the whole jalapeño into it in between to make sure it's not too spicy.

Enjoy!

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