



Tex-Mex Nachos with Red Chili Pepper cheese



Ingredients

- 2 pounds lean ground beef
- 1 onion diced
- 4 cloves garlic minced
- 2 ½ tablespoons chile powder
- 14 ½ ounces crushed tomatoes canned
- 9 ounces kidney beans canned, drained & rinsed
- 4 ½ ounces diced tomatoes with juice
- 1 ½ cups beef broth
- 1 cup beer
- 1 tablespoon tomato paste
- 1 tablespoon gochujang paste optional
- 1 tablespoon brown sugar
- Salt and pepper to taste
- 200g Corn tortillas / Nachos
- 100g Red chili pepper cheese (Henri Willig cheese)
- 2 mashed avocados
- 1 tomaat in blokjes gesneden
- ½ red onion diced
- a pinch of coriander
- 1 lemon
- Salt and pepper to taste

Bereidingswijze

Spice it up!

Instructions for the Chili:

Combine ground beef and 2 ½ tablespoons chili powder.

In a large pot, brown ground beef, onion, and garlic. Drain any fat.

Add in remaining ingredients and bring to a boil. Reduce heat and simmer uncovered for 45-60 minutes or until chili has reached desired thickness.

Instructions for the Nachos:

For the guacamole, mix the mashed avocados with a tablespoon of lime and season to taste.

For the pico de gallo, mix the tomato and chopped onion and cilantro with a tablespoon of lime and season with salt and pepper.

To serve the nachos, place the corn tortillas on a large plate, then sprinkle the chili on top, grate the cheese on top (the cheese will melt with the heat of the chili), then add the pico de gallo and in the center place the guacamole and it is ready to enjoy.

Thanks to our Henri Willig cheese fan @efedefood who shared this delicious recipe.