

# Amazing Nachos

Servings	Preparation Time	Baking Time	Cooking Time	Oven Temperature
4+ People	60 minutes	3 (per plate) minutes	15 minutes	150/300 Celsius/Fahrenheit

I love nachos, and usually I go for nachos when I eat at a Mexican restaurant. I've worked out a special spice-mix, fried tortilla chips and a delicious look you won't find in many Mexican restaurants. I believe it's a favorite among most, so trying this will bring some smiles from nacho lovers. This one has the crisp, the spice, the cheese and the colors to blow anyone's mind.



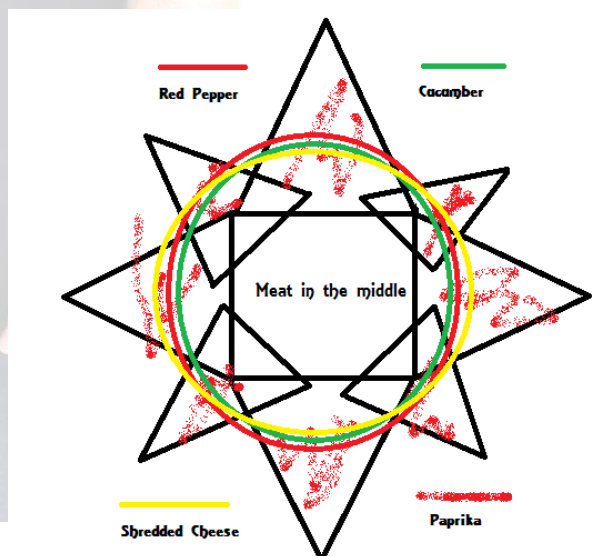
## Ingredients

European Measurements	US Measurements
400g ground beef	14 oz. (1 lb.) ground beef
8 soft tortilla shells	8 soft tortilla shells
8 dl. corn oil.	4 cups corn oil.
1 cucumber	1 cucumber
1 red pepper	1 red pepper
1 dl. heavy cream	½ cup heavy cream
2 tbsp. sour cream	2 tbsp. sour cream
Paprika (spice)	Paprika (spice)
Shredded cheese	Shredded cheese
3 tsp. oregano	3 tsp. oregano
3 tsp. paprika	3 tsp. paprika
2 tsp. cumin	2 tsp. cumin
2 tsp. pepper-mix	2 tsp. pepper-mix
2 tsp. salt	2 tsp. salt
1 tsp. cayenne pepper	1 tsp. cayenne pepper
1 tsp. garlic powder	1 tsp. garlic powder
1 tsp. onion powder	1 tsp. onion powder

**Black = Nachos - Brown = spice mixture**

## Directions

- Mix the spice mixture all together in a small bowl.
- Use a deep frying pan, and the corn oil. Heat up, set at mid high temperature.
- When oil is heating, use a knife to cut a soft tortilla shell in six equal parts. (like a pizza)
- Fry them for about 15-20 seconds on each side.
- Place the fried chips onto a paper towel sheet. Spice with paprika
- Fry the ground beef in a separate pan.
- Add the spice mixture to the meat.
- Add heavy cream and sour cream, and let it cook for a few minutes.
- Slice cucumber and red pepper in small pieces.
- Plate up like the picture showing and bake in the oven for 3 minutes
- Plate up like the picture is showing.



# ChefNorway's Guacamole

<i>Servings</i>	<i>Preparation Time</i>	-	-	-
4+ People	15 minutes	-	-	-

Guacamole is very important to nachos. It doesn't have to be a boring dish, with just minced meat and cheese. The guacamole gives a spicy, cold dip that is necessary with nachos.

## Ingredients

European Measurements	US Measurements
2 ripe avocados	2 ripe avocados
½ red onion	½ red onion
1 tomato	1 tomato
½ green chili	½ green chili
½ red chili	½ red chili
1 lime	1 lime
2 garlic cloves	2 garlic cloves
½ tsp. salt	½ tsp. salt
½ tsp. pepper-mix	½ tsp. pepper-mix

## Directions

1. Use a handheld mixer to blend two avocados.
2. Add in finely chopped onion, tomato, chili, and garlic cloves.
3. I like to blend it with the mixer.
4. Add lime and season with salt and pepper.
5. Mix everything using a spoon and set to rest in the fridge.

