



Amazing Nachos

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 is 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.

Servings: 4

Preparation time: 30-45
minutes

Total time: 1 hour
Baking Temperature:
180°C Celsius
355°F Fahrenheit

Measurements

400g ground beef
8 soft tortilla shells
8 dl corn oil
1 cucumber
1 red pepper
1 dl. heavy cream
2 tbsp. sour cream
Shredded cheese (red cheddar or gouda)

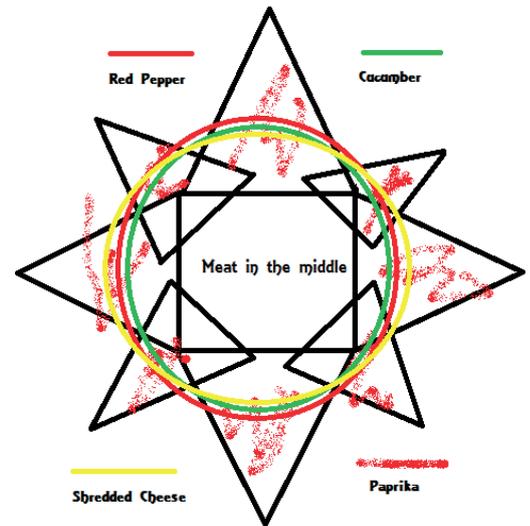
Spice-mix

3 tsp. oregano
3 tsp. paprika
2 tsp. cumin
2 tsp. pepper-mix
2 tsp. salt
1 tsp. cayenne pepper
1 tsp. garlic powder
1 tsp. onion powder

(multiply this with 10 to make a container of this spice mix to use whenever you need)

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. (fryer works as well)
- ✎ When the oil is heating, use a knife to cut a soft tortilla shell into six equal parts.
- ✎ 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 into small pieces.
- ✎ Plate up like the picture showing and bak in the oven for 3 minutes.
- ✎ Plate up like the picture below.



A nice homemade guacamole and a dash of sour cream will do this recipe good.

Homemade Guacamole

Measurements

- 2 ripe avocados
- 1 charlott onion
(or half red onion)
- 4 small tomatoes
- 1/2 red chili
- 1 lime
- 1/2 tsp. pepper

You could add green chili,
salt and garlic but not nes-
sesary

Directions

- ✎ The avocado you can mash with a fork or use a handheld blender to make it smooth. (some prefer it a little chunky).
- ✎ Add finely chopped onions, tomatos, red chili. (no seeds)
- ✎ Add juice from a lime and season with salt and pepper. (the lime juice adds flavor but also prevents the guacamole turning brown)
- ✎ Mix everything using a fork or handheld blender.

