

Saturday May 5th 2018 Chili, Nachos, Salsa, Guacamole?

Dear Fiesta Fundraisers,

You may have decided to organise this as a pot-luck fiesta for your friends; alternatively you may have decided to launch yourself into the joys of Mexican cuisine! Either way, you will find hereunder easy recipes to tickle your taste-buds: nachos and a chilli con carne. The corresponding web addresses are indicated, so if you are a hesitant cook you can watch the videos!

For Mexican food newbies you can find Old El Paso spice packets at Coop, and recipes online:

https://www.oldelpaso.com/

If you don't already have your favourite recipes, you will find below a couple of web sites which may inspire you to try other things too.

https://www.allrecipes.com/recipes/728/world-cuisine/latin-american/mexican/https://www.foodnetwork.com/recipes/packages/global-flavors/weeknights/top-mexican-food-recipes

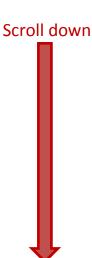
https://www.huffingtonpost.com/entry/best-nachorecipes us 58935512e4b070cf8b810a44

Don't forget to **take photographs** of your friends tucking into your culinary delights!

Good luck, and..... ENJOY!

TRIED, EASY and DELICIOUS Recipes:

Chili, Veggie Chili, Guacamole, Nachos, and Salsa recipes below, on next page.





EASY Chili favourite

Makes 4 main-dish servings

TIP: Prepare in advance and freeze until needed

INGREDIENTS	STOVE TOP DIRECTIONS
375 g ground beef	In a large saucepan cook ground beef, onion,
1 cup chopped onion	green pepper and garlic till meat is brown.
½ cup chopped green pepper	Drain fat.
2 cloves garlic, minced	
1 16-ounce can tomatoes, cut up, undrained	Stir in <i>undrained</i> tomatoes, <i>drained</i> kidney
1 16-ounce can dark red kidney beans, drained	beans, tomato sauce, chili powder, basil, salt,
1 8-ounce can tomato sauce	and pepper.
2 to 3 teaspoons chili powder	
½ teaspoon dried basil, crushed	Bring to boiling; reduce heat. Cover; simmer
¼ teaspoon salt	for 20 minutes.
¼ teaspoon pepper	

BIG Bowl Veggie Chili

Ready in 50 minutes, cooking time 40 minutes, Prep time 10 minutes!

Serves 6

INGREDIENTS

- 1 large sweet potato (about 300g), peeled
- 2 carrots, peeled and trimmed
- 2 sticks celery, trimmed
- 2 onions, peeled
- 1 green pepper, deseeded
- 2 garlic cloves
- 1 tbsp olive oil
- 1 tsp ground cinnamon
- 1 tsp hot chilli powder
- 1 tsp ground cumin
- 2 x 400g tins red kidney beans in chilli sauce
- 1 x 500g carton passata
- 1 tbsp chopped fresh coriander leaves

TO SERVE

- 1 smal bag tortilla chips (optional)
- 1 small tub soured cream (optional)
- 1 small tub guacamole (optional)

- 1. Roughly chop all the veg and the garlic; whiz in a food processor until finely chopped; it doesn't matter if there are bigger chunks left. Or finely chop them by hand.
- 2. Heat the oil in a large nonstick pan. Add all the vegetables and cook, stirring frequently for 8-10 minutes, until starting to soften. Stir in the spices, season, then cook for 30 seconds. Add the kidney beans and passata. Half-fill one of the tins with water, swirl it around then pour into the other tin and the carton of passata, and tip into the pan. Bring to the boil and stir well. Partially cover the pan and simmer, stirring occasionally, for 30 minutes until the vegetables are tender.
- 3. Serve in warm bowls, and sprinkle with coriander. Serve with tortilla chips and a spoonful of soured cream and guacamole, if you like.

EASY Guacamole (or use guacamole spice packets and 2 avocados) https://www.allrecipes.com/recipe/14231/guacamole/		
INGREDIENTS	INSTRUCTIONS	
3 avocados - peeled, pitted, and mashed	In a medium bowl, mash together the	
1 lime, juiced	avocados, lime juice, and salt.	
1 teaspoon salt		
1/2 cup diced onion	Mix in onion, cilantro, tomatoes, and garlic.	
3 tablespoons chopped fresh cilantro	Stir in cayenne pepper.	
2 roma (plum) tomatoes, diced		
1 teaspoon minced garlic	Refrigerate 1 hour for best flavor, or serve	
1 pinch ground cayenne pepper (optional)	immediately.	



EASY Nachos

https://www.lovefromtheoven.com/easy-nachos/#wprm-recipe-container-33510

INGREDIENTS	INSTRUCTIONS
1 Standard Size Bag Of Tortilla Chips	1. Preheat oven to 350° F / 175° C.
1 pound/450g block of cheese such as cheddar	2. Line a baking sheet with a silicone baking
Monterrey Jack or Colby Jack, shredded	mat or foil.
	3. Spread chips over cookie sheet.
Optional Topping Such as:	4. Sprinkle half of the grated cheese over the
Seasoned Ground Beef	chips.
Shredded Beef Pork or Chicken	5. Sprinkle toppings over the chips and
Black beans or pinto beans	cheese.
Tomatoes, jalapenos, or chilies	6. Sprinkle on remaining cheese.
Corn, black olives, avocados	7. Bake until cheese is good and melty.
	Approx. 10 minutes, or so
Use as little or as much as you like of toppings,	8. Serve warm with sides such as guacamole,
this is a personal choice type of thing!	sour cream or salsa.

EASY Salsa (or buy prepared salsa in a jar ©)
https://www.lovefromtheoven.com/easy-nachos/#wprm-recipe-container-33510

INGREDIENTS	INSTRUCTIONS
4 Tomatoes (use 2 and then 2)	Blend in a blender:
½ Red onion (use ¼ and then ¼)	2 tomatoes, 1/4 of red onion, a bunch of
Fresh cilantro	cilantro, 1 or 2 jalapeños, 2 garlic cloves
Juice of one lime	
1 or 2 fresh jalapeno peppers (include seeds)	Dice:
½ t. smoked paprika	2 tomatoes and another
½ t. ground cumin	1/4 of the red onion
½ t. salt	juice of 1 lime
$rac{1}{2}$ t. ground black pepper	Mix the chunks with the blended half
	Add a dash of smoked paprika, chili powder,
	cumin and salt,