

The Cinco de Mayo Fiesta Fundraiser

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-nacho-recipes_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.

Scroll down



EASY Chili favourite

Makes 4 main-dish servings

TIP: Prepare in advance and freeze until needed

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

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	<ol style="list-style-type: none"> 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.
TO SERVE	
1 small bag tortilla chips (optional) 1 small tub soured cream (optional) 1 small tub guacamole (optional)	<ol style="list-style-type: none"> 3. Serve in warm bowls, and sprinkle with coriander. Serve with tortilla chips and a spoonful of soured cream and guacamole, if you like.

Scroll down for Guacamole Nachos and Salsa



<https://www.allrecipes.com/recipe/14231/guacamole/>

Scroll down for Nachos and Salsa



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

INGREDIENTS	INSTRUCTIONS
<p>1 Standard Size Bag Of Tortilla Chips</p> <p>1 pound/450g block of cheese such as cheddar Monterrey Jack or Colby Jack, shredded</p> <p>Optional Topping Such as:</p> <ul style="list-style-type: none"> Seasoned Ground Beef Shredded Beef Pork or Chicken Black beans or pinto beans Tomatoes, jalapenos, or chilies Corn, black olives, avocados <p>Use as little or as much as you like of toppings, this is a personal choice type of thing!</p>	<ol style="list-style-type: none"> 1. Preheat oven to 350° F / 175° C. 2. Line a baking sheet with a silicone baking mat or foil. 3. Spread chips over cookie sheet. 4. Sprinkle half of the grated cheese over the chips. 5. Sprinkle toppings over the chips and cheese. 6. Sprinkle on remaining cheese. 7. Bake until cheese is good and melty. Approx. 10 minutes, or so 8. Serve warm with sides such as guacamole, 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) ½ Red onion (use ¼ and then ¼) Fresh cilantro Juice of one lime 1 or 2 fresh jalapeno peppers (include seeds) ½ t. smoked paprika ½ t. ground cumin ½ t. salt ½ t. ground black pepper	Blend in a blender: 2 tomatoes, 1/4 of red onion, a bunch of cilantro, 1 or 2 jalapeños, 2 garlic cloves Dice: 2 tomatoes and another 1/4 of the red onion juice of 1 lime Mix the chunks with the blended half Add a dash of smoked paprika, chili powder, cumin and salt,
