

⋮ NACHOS DE JALAPEÑO ⋮



⋮ HOW TO MAKE ⋮

DIRECTIONS

1. Preheat oven to 375 degrees
2. Arrange half of the Santitas chips on an oven proof platter or baking sheet.
3. Top evenly with half of the beans, half of the jalapeños and half of the 2 cheeses and then drizzle with half of the salsa then repeat with another layer of chips, beans, jalapeños, cheese and salsa and place in the oven for about 10 minutes until the cheese is melted.
4. Sprinkle with cilantro and serve.
5. Optionally top with guacamole and Crema Mexicana.

For the Salsa:

6. Bring a small sauce pot of water to a gentle boil.
7. Add the tomatoes, jalapeños, onion and garlic to the pot and gently boil for 15 minutes, then remove from the water.
8. At this point you can pulse in the food processor if you like a chunkier salsa but I prefer to do this one the way my Mexican cook friends used to do it and run it through a meat grinder on a medium or 1/4" die, which I think produces a beautiful, coarse but not too coarse texture.
9. Mix in the lime juice, cilantro and salt and refrigerate until ready to serve.

SANTITAS[®]

⋮ INGREDIENTS ⋮

- 1 bag Santitas Yellow Corn Tortilla Chips
- 1 1/2 cups refried black beans
- 1 cup Queso Quesadilla, shredded
- 1 cup Queso Asadero, shredded
- 1 cup Jalapeño Salsa
- 1/2 cup fresh sliced jalapeños
- 1/2 cup cilantro leaves
- 320 grams ripe whole tomatoes
- 110 grams Jalapeño pepper, whole
- 95 grams white onion, peeled and quartered
- 30 grams garlic cloves, whole, peeled
- 16 grams fresh lime juice
- 3.5 grams chopped fresh cilantro
- 7 grams kosher salt

