

# Nachos de Jalapeño

## 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

## How to make it

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
6. Bring a small sauce pot of water to a gentle boil. Pulse the mixture in a food processor or meat grinder (on medium) so that it becomes into a course textured salsa.
7. Add the tomatoes, jalapeños, onion and garlic to the pot and gently boil for 15 minutes, then



PREP  
TIME  
15 min



COOK  
TIME  
25 min



TOTAL  
TIME  
40 min



SERVING  
8 servings

## Made with



**SANTITAS® Yellow Corn**

remove from the water.

8. Pulse the mixture in a food processor or meat grinder (on medium) so that it becomes into a course textured salsa.
9. Mix in the lime juice, cilantro and salt and refrigerate until ready to serve.