

Festive Nacho's Special with Five Layer Dip

El especial de Nacho con ingredientes de fiesta

Ingredients

- 1 can refried pinto beans
- 1 1/2 batches guacamole, simple recipe (recipe at mysliceofmexico.ca)
- 1 bunch green onions, sliced thinly
- 1 cup sour cream
- 1 cup cooked salsa Mexicana (bottled or recipe at mysliceofmexico.ca)
- Restaurant style tortilla chips (triangles)
- 1/2 lb (450 g) Cheddar cheese, grated
- Jalapeño peppers, stem and seeds removed, and chopped finely
- 1 tsp olive or other vegetable oil
- 1 tsp each cumin, chili powder and paprika
- 1 lb (450 g) extra-lean ground beef
- Salt and pepper, to taste
- Shredded lettuce, chopped onions and chopped tomatoes

Prepare the dip in a glass bowl or other clear container with straight walls: spread refried beans to cover the bottom, wiping around the bowl walls with a paper towel, then add a layer of guacamole, wiping again, to achieve a smooth edge from one layer to the next. Arrange the green part of the onions on top of the guacamole, then the white circles vertically against the wall of the bowl. Sour cream is the next layer, and finally top with salsa. Prepare the ground beef topping: warm up the oil over medium heat, then add cumin, paprika and chili powder and stir them in the pan for about 30 seconds. Add ground beef, break into small pieces and cook just until well done; reserve. For the Nachos: arrange tortilla chips on a large plate, sprinkle Cheddar cheese and chopped jalapeño peppers on top; microwave in high to melt the cheese (time varies according to MW oven, around 45-60 seconds.) Decorate with shredded lettuce, chopped tomatoes and onions, and finish with a generous sprinkle of the seasoned ground beef. Serve with Five Layer Dip.

This festive platter displays a bright green/white/red colour scheme, just like the Mexican flag.

