



# NUEVO FOOD

*Good Ingredients makes Good Food.*

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# NACHOS

## CON FRIJOLES NEGROS

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### INGREDIENTS

- 400 g Nuevo Progreso Restaurant Style Tortilla Chips
- 1 Can 580 g Black Refried Beans La Costeña
- Nacho Jalapeno Chiles La Costeña (garnish)
- Sliced Black Olives (garnish)
- 250 ml Salsa Mexicana La Costeña
- 250 ml Sour Cream
- 200 g Chili Cheddar

### PREPARATION

Cover plate with chips add beans, sliced jalapenos and cheese then make another layer using the same process on top of the first layer.

It is possible to bake in the oven under the grill or just warm up in the microwave until cheese is melted. Then add Salsa, Sour Cream and Black Olives to serve.

It is a very fast and easy dish to make that can serve as an appetizer or it is possible to add grilled beef or chicken to make a main course.

# TOSTADAS CON POLLO



## INGREDIENTS

- 6 pcs Nuevo Progreso Tostadas
- 30 g Nuevo Progreso Fajita Seasoning
- 580 g Refried Black Beans La Costena
- 250 g Chicken Breast
- 4 pcs Chile Serrano La Costena
- 1 medium sized onion cubed
- 1 green pepper cubed
- 200 ml Sour Cream
- Salsa Ranchera La Costena

## PREPARATION

Warm beans in pot over medium heat with a bit of water. Season Chicken Breast with fajita seasoning and cook with a tea spoon of oil in pan then slice to strips.

In seperate pan add onion, green pepper and Serrano. Season with salt and pepper and cook until onion is translucent. Place Totadas to oven for 2 minutes to warm.

Now place 3 warmed tostadas on serving dish add beans, chicken, pepper and onion mix. Top off with salsa and sour cream and serve.

# GUACAMOLE

## FRESCA

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### INGREDIENTS

- 1 **teaspoon** Nuevo Progreso Comino
- 2 ripe avocados
- 1 small onion cubed
- 1 to 2 cloves garlic
- 1 tomato cubed
- **Juice** from 1 Lime
- **Salt and pepper**

### PREPARATION

Half the avocados, take out seed and then use spoon to take out the avocado from skin.

Put to a bowl and gently mash with the back of a fork while adding all other ingredients.

Once mixed place to fridge and chill for an hour then serve with Nuevo Progreso Restaurant Style Tortilla Chips.

# QUESO FUNDIDO



## INGREDIENTS

- 30 g Nuevo Progreso Chorrizo mix
- 350 g mixed ground pork and beef
- 1 large spoon of Vinegar
- 1 large spoon of water
- 1 tea spoon salt
- 200 g Chili Cheddar Cheese
- Nuevo Progreso Flour Tortillas or Tortilla Chips

## PREPARATION

In a bowl mix all ingredients excluding tortillas and cheese.

Cover with plastic foil and leave in refridgerator over night to marinate. Once marinated fry in pan until meat is done. Drain off excess fat if needed.

Portionize meat with cheese to bowls for needed servings. Heat till cheese is melted in oven or microwave and serve with warm fresh Nuevo Progreso tortillas or chips.



# QUESADILLA DE CHIPOTLE



## INGREDIENTS

- 4 pcs Nuevo Progreso Flour Tortillas 10"
- 200 g Chili Cheddar Cheese
- 300 g pork or chicken
- Nuevo Progreso Chorizo Seasoning
- Nuevo Progreso Comino
- 2 table spoons oil
- Nacho Sliced Jalapeno La Costena
- Salsa de Chile Chipotle La Costena
- Guacamole (NP Recipe)
- 210 ml Sour Cream

## PREPARATION

Season meat with Chorizo and Comino then sauté with oil in pan till done then cool and shred by hand. On one torilla add cheese evenly across the whole tortilla.

Add meat and Jalapenos. Now top with second tortilla and cook in pan until golden brown on each side. Place on cutting board and cut to four wedges then move to serving plate.

Garnish with Salsa de chipotle, Sour Cream and Guacamole.