

Nachos in a Cup

INGREDIENTS

- 1 bag 12-16 oz. Pinto Beans – cooked (see separate instructions)
- Crisp Tortilla Chips (store bought or homemade)
 - Shredded Monterrey Jack Cheese (you can buy it in a block & shred it yourself or buy it already shredded)
 - Pico de Gallo Salsa (store bought or homemade)
 - Guacamole (store bought or homemade)
 - Garnishes: chipotle slices, jalapeño slices, bottled salsa (brands like El Tapatio or Valentina), grilled onions, grilled Serrano chilies, sour cream
 - Paper cupcake liners (silicone or foil liners last longer and look better)



ASSEMBLY DIRECTIONS

- 1: Take a spoonful of beans and place into the cup. Make sure the beans are hot.
- 2: Add a pinch of cheese.
- 3: Place these in the oven to keep warm until your guests arrive.
- 4: Once your guests arrive garnish with a chip. (Don't add the chip early or it will become soggy). Garnish with any of the above options

Tip: You can make these nachos in the colors of the Mexican flag using sour cream, salsa, and guacamole.

Directions for Tortilla Chips on next card.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.

FOLD HERE



Print this sheet on letter sized paper.
Cut along the dashed line and then fold your sheet
in half along the dotted line. Your recipe card is
ready for use.

Tortilla Chips

For Nachos In A Cup

DIRECTIONS

- 1: Buy Tortilla Chips (not Doritos). Mission brand or other restaurant quality chips will be fine. If you choose to make your own, buy Mission or Guerrero Corn Tortillas. Slice them like a pizza in quarters.
- 2: Pour 4 cups of vegetable oil in a deep pot. Heat on medium-high until the oil reaches a 325°-355°.
- 3: Place 10-12 tortilla chips in the oil.
- 4: Fry in oil until golden brown (about 5 minutes).
- 5: Drain on paper towels.

Directions for Pinto Beans on back of card.



Pinto Beans

For Nachos In A Cup

DIRECTIONS

- 1: Boil a large pot of water. While the water is coming to a boil, rinse pinto beans and set aside.
- 2: Add the beans to the boiling water. Make sure there is at least twice as much water as needed to cover the beans.
- 3: Simmer until tender (around 3 hours). Tender means you can crush/bite them & they are completely soft.
- 4: Once beans are tender add a 1/8 cup of salt or salt to taste.
- 5: Let beans cook for an additional ½ hour.

Tip: You can also cook the beans in a Crock Pot. Be sure that there is plenty of water – remember the beans will expand.

Directions for Pico de Gallo and Guacamole on next card.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.

FOLD HERE



Print this sheet on letter sized paper.
Cut along the dashed line and then fold your sheet
in half along the dotted line. Your recipe card is
ready for use.

Pico de Gallo

For Nachos In A Cup

INGREDIENTS

- 1lb ripe tomatoes, seeded & diced
- 3T chopped parsley,
- 1 † dried oregano
- 3T red wine vinegar,
- 3T extra-virgin olive oil,
- 1 medium onion, diced
- 4 Serrano chilies, finely diced
- 1 Jalapeno chili, finely diced
- salt & freshly ground pepper to taste

DIRECTIONS

- 1: In a medium bowl, combine all the ingredients except the salt & pepper. Just before serving season to taste with salt & pepper.



Guacamole

For Nachos In A Cup

INGREDIENTS

- 4-5 avocados
- 1 c of pico de gallo
- 1 lemon or lime juiced (optional)

DIRECTIONS

- 1: Peel & pit avocados. Place flesh into a medium bowl.
- 2: Mash with a potato masher, add Pico de Gallo then salt & pepper to taste.
- 3: To wake up the flavors add lime. The lime will also keep the guacamole from turning brown.
- 4: Because guacamole browns, don't make too far in advance.
- 5: Seal with plastic wrap directly on top of guacamole to keep air out.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.

FOLD HERE



Print this sheet on letter sized paper.
Cut along the dashed line and then fold your sheet
in half along the dotted line. Your recipe card is
ready for use.