



Moroccan Nachos

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🕒 40 minutes 🍴 1 serving

Ingredients

- 1 (14-ounce) can crushed tomatoes

- 4 medium tomatoes, cored and quartered

- 1 small yellow onion, peeled and quartered

- 1/2 packed cup fresh cilantro

- 3 tablespoons lemon juice

- 2 to 4 teaspoons harissa, according to taste

- 2 garlic cloves, chopped

- 1 tablespoon honey

- 2 teaspoons ground cumin

- sea salt

- 2 ripe avocados

- 1 tablespoon chopped fresh cilantro

- 1 teaspoon lemon zest

- 1 tablespoon lemon juice

- 1 pound ground beef

- 1 small yellow onion, grated or finely chopped with its juices reserved (about 1 1/4 cups)

- 1/2 packed cup flat-leaf parsley, finely chopped

- 1/2 packed cup cilantro, finely chopped

- 1/2 packed cup mint leaves, finely chopped

- 2 heaped teaspoons sweet paprika

- 1 teaspoon ground cumin

- 1/2 teaspoon black pepper

Directions

- 1** In a food processor or blender, combine the crushed tomatoes, fresh tomatoes, onion, cilantro, lemon juice, harissa, garlic, honey, cumin and 1 teaspoon salt and pulse a few times until the ingredients are evenly blended. Cover and set aside until ready to serve or keep in the fridge for up to four days.

- 2** Mash the avocado flesh with a fork, then add the cilantro, lemon zest, lemon juice and 1/2 teaspoon salt and stir together until well combined. Taste and adjust the seasoning, adding more salt and lemon juice if necessary. Cover and keep in the fridge for up to 6 hours before using.

- 3** Heat the olive oil in a large frying pan over a medium-high. Add the beef, onion and the juices, parsley, cilantro, mint, sweet paprika, cumin, 1/2 teaspoon salt, black pepper and cayenne and cook, breaking up the meat with a wooden spoon until it is no longer pink, about 7 minutes. Cover and set aside until ready to serve or keep in an airtight container in the fridge for up to two days.

- 4** Heat the oven to 400 degrees. Spread the tortillas on a sheet pan in a single layer. Top the tortillas with the kefta and a layer of Cheddar. Bake until the cheese has melted, about 10 minutes.

- 5** Remove the nachos from the oven and top with the guacamole, sour cream, about half of the salsa, cilantro leaves and a drizzle of olive oil. Serve immediately with the remaining salsa on the side.

pinch of cayenne

2 tablespoons olive oil

1 (8-ounce) bag corn tortilla
chips

2 cups grated cheddar

sour cream and cilantro
leaves to top