

The Ultimate Nacho-Cheese Slow Cooker Dip



INGREDIENTS

SPICE MIX:

- 1 Tbsp. Cayenne Pepper
- 1/4 Tsp. Garlic Powder
- 1/4 Tsp. Onion Powder
- 1/4 Tsp. Crushed Chilli Flakes
- 1/4 Tsp. Mixed Herbs
- 1/2 Tsp. Paprika
- 1 ½ Tsp. Ground Cumin
- 1 Tsp. Sea Salt
- 1 Tsp. Black Pepper

REST OF THE INGREDIENTS:

- 500g Lean Mince
- 1 Large Onion, Chopped
- 1 Green Pepper, Chopped
- 2 Small/Medium Chillis
- 1 Beef Stock Pot (or Cube)
- 2 Tbsps. Cornstarch
- 2 Cans Diced Tomato and Chilli Mix

REST OF THE INGREDIENTS (CONT):

- 2 Cups Cheddar Cheese, Grated (or More)
- 1 Cup Mozzarella, Grated (or More)
- Black Olives, De-Pipped
- 2 Tomatoes, Diced
- Chives, Diced
- 2 Garlic Cloves, Crushed
- Nacho Chips/Tacos, Wraps or Salted Biscuits
- Guacamole and Sour Cream (Optional)

INSTRUCTIONS:

#1 MEASURE OUT ALL THE SPICES AND PLACE INTO A SMALL BOWL; MIX THE SPICES SO THAT IT IS WELL-COMBINED.

#2 CHOP THE ONION AND GREEN PEPPER; AND DE-PIP THE OLIVES.

#3 DE-SEED THE TWO CHILLIS AND CHOP IT UP; THEN EITHER FINELY CHOP THE GARLIC OR PREPARE THEM FOR THE GARLIC PRESS (YOU CAN THEN JUST PULVERISE THEM OVER THE MINCE WHEN THE TIME IS RIGHT).

#4 ADD A DASH OF OLIVE OIL IN A SKILLET AND BROWN THE BEEF MINCE.

#2 ADD THE CHOPPED ONION, CRUSHED GARLIC AND CHILLI AND COOK UNTIL SOFT.

#3 THROW THE MIX INTO SLOW COOKER (*IF YOU DON'T HAVE ONE FOLLOW THE INSTRUCTIONS BELOW), ADD THE CANNED DICED TOMATO AND CHILLI, THE BEEF STOCK POT, THE GREEN PEPPERS, THE SPICE MIX AND THE CORNSTARCH. AND MIX IT ALL UP!

#4 ONCE COMBINED, COOK COVERED ON HIGH FOR THREE HOURS (OR ON LOW FOR FIVE HOURS) IN YOUR SLOW COOKER.

#5 ONCE COOKED; ADD HALF OF THE CHEESE IN AND STIR.

#6 TOP WITH REMAINING CHEESE AND COOK FOR TEN MINUTES (OR UNTIL THE CHEESE IS MELTED).

#7 SPRINKLE WITH CHOPPED FRESH TOMATOES, OLIVES AND CHIVES.

#8 SERVE OVER NACHOS, TACOS, SALT CRACKERS OR THE LIKE. AND SERVE WITH SOUR CREAM AND GUACAMOLE IF YOU PLEASE.

*IF YOU DON'T HAVE A SLOW COOKER, FOLLOW THE RECIPE UNTIL BEFORE THROWING ALL OF THE STUFF IN THE SLOW COOKER; THEN IF YOU ARE WORKING IN A SKILLET THAT CAN GO IN THE OVEN, ADD ALL THE INGREDIENTS AS INDICATED ABOVE (THE CORNSTARCH, THE BEEF BROTH, THE SPICES, THE TINNED TOMATOES AND HALF THE CHEESE) AND STIR. THROW IN THE REMAINING CHEESE AND LOOSELY COVER WITH TINFOIL AND BAKE FOR ABOUT 30 MINUTES (AT ABOUT 180°C). GARNISH WITH THE OLIVES, CHIVES AND CHOPPED TOMATOES.