

Loaded Nachos



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Recipe by: Laura Vitale

Serves 6

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

For the beef:

- 1 lb of Ground Beef
- 1/2 Yellow Onion, diced
- 1 tsp of Olive Oil
- 8 oz of Tomato Sauce
- 1/2 cup of Water
- 1 tsp of Chili Powder
- 1 tsp of Paprika
- 1/2 tsp of Cumin
- 1/2 tsp of Dried Oregano
- 1/2 tsp of Granulated Garlic
- 1/2 tsp of Granulated Onion
- 2 Tbsp of Chopped Cilantro
- Salt to taste

For the Guac:

- 1 Ripe Avocado
- 3 Tbsp of Chopped Yellow Onion or Scallions
- 1/4 cup of Chopped Cilantro
- Juice of 1/2 lime
- Salt to taste

For the Pico:

- 2 Roma Tomatoes, seeded and diced
- 3 Tbsp of Chopped Yellow Onion or scallions
- 1/4 cup of Chopped Cilantro
- Juice of 1/2 lime or more to taste
- Salt to taste

Additional Ingredients:

- Tortilla Chips
- 2/3 cup of Shredded Sharp Cheddar
- Pickled Jalapenos
- Sour Cream
- Hot Sauce

1) Start by making the guac and pico. To make the guacamole, mash the avocado in a bowl, then stir in the onion, cilantro, lime and salt and set aside. To make the pico, toss together the tomatoes, onion, cilantro, lime and salt and set that aside as well.

2) For the beef, preheat a skillet over medium high heat, add the olive oil, allow it to get nice and hot then add the beef, onion and cilantro along with a pinch of salt and cook (while stirring and breaking up the beef) until the beef is fully cooked through, about 4 to 5 minutes. If the beef renders out too much fat, discard it.

3) Add the tomato sauce, water and spices to the beef, lower the heat to medium low and cook for about 10 minutes, adjust the salt to taste and remove from the heat.

4) Preheat your broiler. Scatter the tortillas in an oven safe dish (preferably the same dish you plan on serving this in) then spoon over the beef mixture, scatter the cheese all over the top and pop it under the broiler for a couple of minutes to melt the cheese.

5) When they come out of the broiler, top with the pico, guac, sour cream, jalapenos and hot sauce. Dig in right away!

