## **Loaded Nachos**

Recipe by: Laura Vitale



Scan Code To Watch Video!



Serves 6
Prep Time: 20 minutes Cook Time: 20 minutes
Ingredients
For the beef: 1 lb of Ground Beef1/2 Yellow Onion, diced1 tsp of Olive Oil8 oz of Tomato Sauce1/2 cup of Water1 tsp of Chili Powder1 tsp of Paprika1/2 tsp of Cumin1/2 tsp of Dried Oregano1/2 tsp of Granulated Garlic1/2 tsp of Granulated Onion2 Tbsp of Chopped CilantroSalt to taste
For the Guac:1 Ripe Avocado3 Tbsp of Chopped Yellow Onion or Scallions1/4 cup of Chopped CilantroJuice of ½ limeSalt to taste For the Pico:
2 Roma Tomatoes, seeded and diced 3 Tbsp of Chopped Yellow Onion or

scallions

Salt to taste

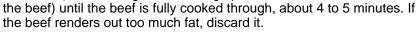
Additional Ingredients:
\_\_Tortilla Chips

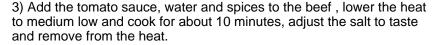
Pickled Jalapenos Sour Cream Hot Sauce

\_1/4 cup of Chopped Cilantro Juice of ½ lime or more to taste

2/3 cup of Shredded Sharp Cheddar

- 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





- 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!