



## Beef Nachos (serves 8)

### Ingredients:

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- 1-pound ground beef
- 1 yellow onion small diced
- 2 tbsp grape seed oil
- 1 package taco seasoning mix
- 1 package of 6 inch white corn tortilla, cut into 1/4 (or purchase prepackaged tortilla chips)
- 1 qt canola oil for frying chips
- 2 cup shredded Monterey jack and cheddar blended cheese
- 1 cup heavy cream
- 1 can black or refried beans
- 1 cup salsa
- 1 cup sour cream
- 1 can sliced jalapeno peppers, drained
- 1 bunch cilantro picked from stem and washed

### Instructions:

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#### Step 1

In a large skillet on high heat add the oil and the onions and sauté, add the beef and cook until meat is crumbly and no longer pink, 5 to 10 minutes. Drain excess grease. Stir in taco seasoning mix. Set aside.

#### Step 2

Place the heavy cream in a saucepan and bring to a simmer, add the cheese while mixing with a whisk. Make sure the sauce is very thick.

#### Step 3

Heat the oil to 350 degrees and fry the chips until golden. Remove them from the oil and place on a bowl to drain, or use prepackaged tortilla chips.

#### Step 4

Spread tortilla chips on an oven proof bowl or casserole dish; top with ground beef mixture, the beans and pickled jalapeños, cover with the cheese sauce and bake in the oven for an additional 5-10 minutes

#### Step 4

Remove from the oven, top with the salsa, guacamole, sour cream and fresh cilantro.