

## **GRAND NACHOS- CHEF KIM**

### INGREDIENTS NEEDED:

2 LB GROUND BEEF 85%  
OR GROUND CHICKEN OR CHOPPED CHICKEN BREAST  
1 REG SIZE RED ONION CHOPPED FINELY  
2 TABLESPOONS EXTRA VIRGIN OLIVE OIL  
1 1/2 TABLE CUMIN  
1 1/2 TABLE CHILIPOWDER  
3 CLOVES CHOPPED FINE GARLIC  
1 TEAS PICO DE GALLO  
1 TEAS PAPRICKA  
1/2 CUP CILANTRO CHOPPED  
SALT  
PEPPER  
1 24 OZ CAN OF PINTO BEANS  
1 20 oz can pickled jalapenos  
2 BAGS CORN CHIPS  
1/2LB EACH OF GRATED SHARP CHEDDAR & JALPENO SPICY JACK  
CHEESE.  
1/2 CUP SOUR CREAM  
3 AVOCADOS CUT & SLICED  
1 LIME

1. IN A MED HIGH HEATED PAN DROP EVV OIL ALONG WITH YOUR FINELY CHOPPED RED ONIONS UNTIL LIGHTLY BROWNED
2. NEXT ADD MEAT /CHICKEN AND BREAK APART UNTIL BROWN
3. ADD 1 TABLESPOON CHILIPOWDER, CHOPPED GARLIC, , 1 teaspoon CUMIN, 1/2 teas PICO DE GALLO. SALT & PEPPER
4. IN ANOTHER MED HIGH PAN ADD 1CAN PINTO BEANS ALONG WITH SALT AND PEPPER, GALIC POWDER, CUMIN , CHILI POWDER, PAPRICKA AND SLOWLY SIMMER UNTIL FULLY WARMED.
5. PREP GRATED CHEESE , AVOCADOES WITH LIME , CILANTRO
6. PREP LARGE TRAY WITH 1<sup>ST</sup> LAYER OF TORTILLA CHIPS FOLLOWED BY LAYER OF BEANS
7. ADD ANOTHER LAYER CHIPS FOLLOWED BY MEAT /CHICKEN CONCOCKSHUN
8. FINISH WITH THE GRATED CHEESE TOPPING THIS STACKED MEAL FIT FOR AN ARMY .
9. PREHEAT OVEN TO 425 DEGREEES AND THEN PLACE IN OVEN FOR APPROX . 5-7 MINUTES UNTIL CHEESE IS MELTED THROUGHLY
10. PULLED OUT OF OVEN AND THEN HAVE SIDES OF SOUR CREAM AVOCADOES AND CILANTRO READY FOR GARNISH TO FINISH TOPPING.