Loaded Nachos

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
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For the Guac:
__1 Ripe Avocado
__3 Tbsp of Chopped Yellow Onion or Scallions
__1/4 cup of Chopped Cilantro
__Juice of ½ lime
__Salt to taste
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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 ½ lime or more to taste
__Salt to taste
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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!