



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Loaded Nachos

Ingredients

- 1-pound lean ground beef
- 1 ½ teaspoons chili powder
- 1 tsp ground cumin, onion powder, garlic powder
- ½ tsp smoked paprika, dried oregano, salt
- ¼ teaspoon pepper
- ¼ teaspoon cayenne pepper (optional, to taste)
- 1 can refried beans (16 oz)
- ½ cup salsa (medium for more of a kick)
- ¼ cup sour cream
- ¼ cup water
- Thick/sturdy tortilla chips
- Queso Blanco (store bought or homemade)

Suggested Toppings

- Sour cream
- Guacamole
- Sliced olives
- Pickled jalapenos
- Green onions
- Pico de Gallo
- Chopped tomatoes
- Cilantro

Instructions

1. Prepare toppings: Have all the toppings ready to go so you can quickly assemble the nachos as soon as you add the cheese sauce.
2. Brown beef in a large skillet over medium heat until almost cooked through; drain grease. Stir in all of the spices/seasonings, followed by refried beans and salsa until well incorporated, followed by sour cream. Heat through then stir in water 1 tablespoon at a time until it reaches a thick but somewhat spreadable consistency. If it is too thin, it will make the nachos soggy.
3. Assemble: Spread half the tortilla chips in a single layer on a large platter or baking pan. Drizzle about ⅓ of the cheese sauce over top; top with half of the beef mixture. Repeat with the remaining chips, ⅓ cheese sauce and remaining beef mixture; top with remaining cheese sauce. Garnish with desired toppings; serve immediately.

Enjoy!

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