



BAKED NACHOS



Day Before: Place Tenleytown Meat in refrigerator to defrost for necessary time.

Prep Time: **5-10 minutes** Cook Time: **10 minutes**

- 1 lb Tenleytown Meat Company **beef** (ground or thinly sliced strips) or **Thanksgiving turkey leftovers**
- 1 large bag **tortilla chips**
- 1 cup **sharp cheddar cheese**, shredded
- 1 cup **mozzarella cheese**, shredded
- 4 **jalapeños**, seeded and cut into rounds
- 1 cup **tomatoes**, chopped
- 1/2 cup loosely packed **cilantro**
- 1/4 cup loosely packed **micro-greens**
- 1 small **onion**, chopped
- 1 **pepper**, chopped

Toppings and Extras

Salsa, Sour Cream, and Hot Sauce

There are nearly limitless options and extra toppings to make an incredible plate of nachos. Here are just a few of our suggestions!

Sauté **onion** and **pepper** for 3 minutes, add **beef**, and cook for 3-4 minutes more. If using cooked leftover Thanksgiving **turkey**, slice strips and sauté with **onions** and **peppers** for 3-4 minutes. **Preheat** oven to 350 degrees F.

Lay half of **tortilla chips** on large oven-safe serving platter/baking sheet. Layer **half** of **meat, cheese**, and **jalapeños** on top of chips. Repeat with second **half** of **chips**, and remaining **cheese, meat, jalapeños**, and **tomatoes**. Place in oven for 7-10 minutes to desired melty-ness, adding **cilantro** and **micro-greens** over the last minute of baking.

Serve immediately with **salsa, sour cream**, and **hot sauce** on top or to the side.

snacking for 6-8



PEOPLE



PLANET



COMMUNITY



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