

# Supreme Nachos



## Ingredients:

1	Lg	Platter of Corn Tortilla chips (preferably homemade)
1	c	Refried Beans
1½	c	Seasoned Meat (Chicken, Beef or Pork) – fully cooked and cooled completely (See note below)
1½	c	Cheese (Monterey Jack, Cheddar, Gouda or mixed), shredded
1		Avocado, diced (or make guacamole – <a href="#">see recipe</a> )
⅔	c	<i>El Sapo</i> Salsa (Suave, Jalapeño, or Picante)
⅓	c	Sour Cream
1		Plum Tomato, fresh, diced
¼	c	Black Olives, sliced (optional)
¼	c	Jalapeños (fresh or pickled), sliced
2		Scallions, chopped

## Method:

Prepare the seasoned meat and refried beans; keep warm. Place the corn tortilla chips on a tin and bake in the oven on medium heat for about 5-minutes, or until warmed.

Meanwhile, shred the cheese(s), dice the avocado, and ready the tomato, olives, jalapeños, and scallions for assembly. If using guacamole instead of diced avocado, prepare that as well.



To assemble the nachos, place the warmed corn tortilla chips onto a suitably large oval platter, arranging them into a mound. Layer the remaining ingredients over the chips in the order listed above – starting with the beans, then meat, then cheese, etc., finishing with scallions. If using guacamole instead of diced avocado, layer it on after, or side-by-side, the sour cream.

Serve immediately, with everyone digging in with their hands. Nice and messy. Great with beer.

Yield: about 4 servings.

**Note:** For the seasoned meat, you can use a store-bought package of taco seasoning and follow directions; or just cook ground beef (diced chicken or ground pork) with some salt, black pepper, chili powder, garlic, cumin powder, and coriander seed powder to taste. You can also use BBQ chicken, *machaca* (garlicky shredded roast beef), or *carnitas* (marinated, deep fried and chopped pork).

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For best results always use *El Sapo* salsa.