

The BBQ Baker, Out of the Ord

Beef & Chicken Nachos

Ingredients

- 1 onion, diced
- Beef mince (250 grams)
- BBQ chicken (250 grams), shredded
- 2 x jars 'Old el Paso' Nachos Topping
- Grated cheese
- Corn chips
- Extras: grated carrot, chopped chilli or jalapenos, green/red capsicum, fresh corn, Spanish onion, chives, smashed avocado and sour cream



Method

Pre-prep for Meat toppings:

1. In a pan, fry the diced onion in a little oil until soft, add the beef mince and cook through, finally stir in a half jar of nachos sauce.
2. For the chicken topping, shred the BBQ chook using your fingers and stir through the other half of the nachos toppings jar.
 - a. For both meats – you can add beans to thicken up sauces – I would use red kidney or pinto beans.

Extra's:

3. Before assembling the nachos, cut up all the extra's you'd like and assemble on a share plate.

Final Steps:

4. Spread corn chips over a metal tray (I used a lamington pan), scatter the meats on either side, then place dollops of nachos sauce over both meats, finally sprinkle with grated cheese.
5. Cook under the grill for 3-5 minutes.
6. Serves approx. 4 people

Notes:

- I would usually only use one type of meat in my nachos, but I was on a mission to reduce food waste in the fridge – hence the mixture of meats.
 - If using one choice of protein about 500 grams should cover 4 people.
- I have been purposely vague about the meat, cheese, corn chips and extra's required so that you can use your best judgements when deciding on how hungry everyone is.



Find online: Here at the BBQbaker.com