

# BUB★CITY

## CHILI CHEESE NACHOS

Serving size: 2 - 4

### CHILI CHEESE NACHOS INGREDIENTS

- 1 ½ cups shredded cheese of your choice
- 1 ½ cups Smokie's Double Beef Chili - *recipe on Lettuce.com*
- 7 cups of tortilla chips
- ¼ cup sour cream
- ¾ cup shredded lettuce
- ¼ cup pico de gallo - *recipe below*
- ⅓ cup guacamole - *recipe below*
- ⅓ cup charred tomato salsa - *recipe below*
- 1 jalapeño, sliced



### PICO DE GALLO INGREDIENTS

- ½ cup tomatoes, medium dice
- 1 tsp. cilantro, chopped
- 1 tsp. jalapeño, seeds removed and minced
- ½ tsp. lime juice
- 2 Tbsp. sweet onion, medium dice
- ½ tsp. kosher salt

### CHARRED TOMATO SALSA INGREDIENTS

- 1 lb. tomatoes, ripe, halved
- 1 Tbsp. lime juice
- 2 jalapeños
- 2 Tbsp. cilantro leaves
- 2 Tbsp. onion, medium diced
- 1 Tbsp. kosher salt
- 2 garlic cloves

### GUACAMOLE INGREDIENTS

- 4 avocados
- 2 Tbsp. cilantro, chopped
- 1 tsp. jalapeño, minced
- 1 Tbsp. kosher salt
- 2 tsp. red onion, minced
- ¼ cup lime juice

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## PICO DE GALLO METHOD

Combine all ingredients and reserve.

## CHARRED TOMATO SALSA METHOD

1. In a broiler set at high heat, on a sheet pan, char the halved tomatoes, onions and whole jalapeños for 3-4 minutes.
2. Rotate all items, add whole garlic cloves and continue to roast for another 3-4 minutes until garlic is golden brown and tomatoes, onions and jalapeños have a nice char.
3. Remove from the broiler and allow to cool. Once cooled, remove the seeds from jalapeños.
4. In two batches, blend tomatoes, jalapeños, onions and garlic, making sure to not purée too smooth - it should be chunky.
5. Season with salt and lime juice, mix in the cilantro, and reserve.

## GUACAMOLE METHOD

1. In a medium bowl, mix together the garnishes: jalapeño, cilantro, lime juice and red onion, reserve.
2. De-seed and spoon out the avocados from the peel into a bowl.
3. Take two of the avocados and half of the garnish mix and puree together using a food processor.
4. Chop the remaining avocado.
5. In a large bowl, add all of ingredients and fold until fully combined.
6. Taste and season with more salt and lime if you like. Refrigerate until needed.

## CHILI CHEESE NACHOS METHOD

1. Heat chili using a small saucepan until hot.
2. On a small baking tray, place the chili and top with 1 ¼ cups of the shredded cheese, reserve the remaining ¼ cup. Place under your broiler until cheese is melted.
3. On a large plate, lay the tortilla chips.
4. Place the hot chili cheese on top of chips, fully covering the surface.
5. Top with remaining ¼ cup of shredded cheese.
6. Drizzle the sour cream over the top. To make this easier, place the sour cream into a food-safe plastic baggie, slightly cut a corner and use it to zig zag the sour cream over the nachos.
7. Top with shredded lettuce, pico de gallo, jalapeño slices, guacamole and salsa, and serve.

