



Recipes

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Philly Steak Nachos

Prep Time: 60 Minutes

Cooking Time: 60 Minutes

Serves 12

Ingredients:

48 each 6" Yellow Corn Tortillas (29495)

Vegetable oil, as needed

Salt, as needed

1 lb. 2 oz. White onion, thinly sliced

1 lb. 6 oz. Green pepper, julienned

4.5 lbs. Beef top round, very thinly sliced

1.5 Tbsp. Oregano, dried

Smoked salt, to taste

Black pepper, fresh ground, to taste

6 cups White Cheddar Sauce, see related recipe

Directions:

1. Preheat oven to 350°F. Lightly brush tortillas with oil, season with salt, and cut into quarters. Bake on lined sheet trays for 5-7 minutes or until crisp. Allow to cool.

2. In a large sauté pan or on a flattop over medium-high heat, sauté onions and peppers for 4-5 minutes or until beginning to soften. Add beef and seasonings and continue to cook until beef is no longer pink.

3. To serve, add 16 chips to a plate and top with 6 oz. of the steak mixture. Drizzle with ½ cup White Cheddar Sauce. Serve immediately.