



Cheesesteak Nachos 3 Ways

Prep Time: 30 Minutes

Serves 1

Ingredients:

- 4 1/2 oz. wt. Pre-cut Unfried White Corn Tortilla Chips (10866)
- 3 oz. wt. Sirloin Steaks , grilled to desired temperature
- 1 1/2 oz. vol. Swiss Cheese Ale Sauce, see recipe
- 1 1/2 oz. vol. Stout Cheese Sauce, see recipe
- 1 1/2 oz. vol. Poblanos White Queso, see recipe
- 1 oz. vol. Sauteed Mushroom
- 1 oz. vol. Caramelized Onion
- 1 1/2 oz. vol. Broccoli Rabe, steamed and chopped
- 1 oz. vol. Red Bell Pepper , diced

Directions:

1. Place tortilla chips in 360F fryer for 30-45 seconds or until lightly golden brown.
 2. Remove from fryer and drain. Season with salt.
 3. Place 3 each 1 1/2 oz. portions on rectangular or large round plate.
 4. Ladle 1st portion with Swiss cheese ale sauce, 2nd portion with stout cheese sauce and 3rd portion with Poblano white Queso.
 5. Thinly slice sirloin steak and place 1 oz. over each portion of nachos.
 6. Top Swiss cheese sauce with sautéed mushrooms and onions.
 7. Top stout sauce with broccoli rabe.
 8. Top Poblano white Queso with red bell peppers.
 9. Serve immediately.
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Swiss Cheese Ale Sauce

Serves 1

Ingredients:

- 2 tsp. Shallots , minced
- 1 Tbsp. Baby Bella Mushroom , minced
- 1 Tbsp. Onion , minced
- 1 cup Pale Ale
- 1 cup Heavy Cream
- 2/3 cup Swiss Cheese , shredded
- 1/4 tsp. Horseradish

Directions:

1. Heat shallots, mushrooms, onions and horseradish in saucepan over medium heat.
 2. Add pale ale and simmer until liquid is reduced by 75%.
 3. Gradually whisk in heavy cream and bring back up to a simmer.
 4. Shut off heat and whisk in Swiss cheese.
 5. Serve warm with cheese steak nachos
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Stout Cheese Sauce

Serves 1

Ingredients:

- 1 tsp. National Starch 465 Steak Fries
- 2 tsp. Guinness Stout
- 1 Tbsp. Onion , minced
- 2 tsp. Garlic , minced
- 2/3 cup Guinness Stout
- 2/3 cup Vegetable Stock
- 1/4 tsp. Dry Mustard
- 1/4 tsp. Hot Sauce
- 2/3 cup Heavy Cream
- 2 cups Cheddar Cheese , shredded

Directions:

1. Whisk stout with starch and set aside.
 2. Place onions and garlic in saucepan over medium heat. Add beer and vegetable stock and simmer for 3-5 minutes.
 3. Slowly whisk in starch mixture, dry mustard and hot sauce.
 4. Slowly whisk in heavy cream and bring to a simmer.
 5. Remove from heat.
 6. Add in cheddar cheese and stir until melted.
 7. Serve warm with cheese steak nachos.
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Poblano White Queso

Serves 1

Ingredients:

8 oz. vol. Asadero or Monterey Jack Cheese , shredded
1/4 cup Half & Half
1/2 tsp. Fresh Garlic , minced
2 oz. vol. Roasted Poblanos , minced
2 tsp. Ground Cumin
1/2 tsp. Cayenne Pepper

Directions:

1. Place all ingredients except Poblano peppers in a double boiler on medium heat.
2. Stir until cheese is melted.
3. Fold in Poblano peppers.
4. Serve warm with cheesesteak nachos.