



Recipes

MISSIONFOODSERVICE.COM

Smoked Jack and Chorizo Nachos

Serves 2

Ingredients:

9 oz. Mission® Pre-Fried Yellow Triangle Tortilla Chips (08619)

6 oz. Chorizo

12 oz. whole Pinto Beans , drained

4 oz. Smoked Cheddar Cheese , grated

4 oz. Monterey Jack Cheese , grated

3 oz. Pico de Gallo

1 1/2 oz. canned Chipotle Chiles , diced

1 1/2 oz. Black Olives , diced

Sour Cream

Guacamole

Directions:

1. In a heavy skillet, over medium-high heat, thoroughly cook the chorizo.

2. Add the pinto beans and mix into the chorizo, smashing some of the beans with the back of a slotted spoon.

3. Spread out Mission® tortilla chips onto a 10-12" platter and top with the bean/chorizo mixture.

4. Top with both cheeses. Place in salamander or broiler until cheeses melt. Garnish with pico de gallo, chipotles, olives and dollops of sour cream and guacamole.