Spec Sheet Nachos



Ingredients:

Portion size:
Tortilla Chips (Half a Bag)
Grated Cheddar 75g
American Cheese sauce 100g
Salsa 50g Paper Ramekin
Sour cream 50g Paper Ramekin
Guacamole 50g Paper Ramekin
8 Jalapenos 25g

Method

Served on a Paella dish (28cm) spec:

- Spread 1/2 of a Nacho's bag across the dish
- Evenly sprinkle 1 Large Paper Ramekin of Cheddar across the Nachos
- Leave room in the middle of the Nachos dish for 3 paper ramekin pots
- Cook in the Merry Chef under setting? or until Cheese has melted and Nachos are starting to turn brown on the edges
- While cooking pour the salsa, guacamole and sour cream into paper ramekins
- When Nachos are cooked sprinkle a small amount of Cheddar Cheese over them.
- Squeeze american cheese sauce over Nachos
- Spread 8 slices of jalapenos across the Nacho's and place the sauces in the middle of the Nachos and Serve