

Loaded Nachos

Ingredients:

3/4 lb raw Mexican chorizo

Sharp cheddar cheese for grating (approx 1/2 cup)

1/2 cup sliced chives

1/2 cup roughly chopped cilantro

1 pkg corn tortillas

1/4 cup sliced jalapeños

1 medium-large avocado

1/2 cup small diced tomatoes

1/2 cup sour cream

1 lime

1-quart canola oil

Salt & Black Pepper to taste

Directions:

Fill up a pot with 1-quart canola oil (no more than halfway) and heat the pot to about 375 degrees Fahrenheit.

Cut up the corn tortilla chips into quarters and divide them into two batches. Add one batch to the pot of oil and stir as they cook in the oil. Make sure the tortilla chips are separated and let them cook 2-3 minutes or until golden brown.

When cooked, transfer the chips into a bowl with a paper towel, in order to blot off the excess oil. Season them with salt and squeeze some drops of fresh lime juice over the top. Mix well.

Heat up a sauté pan and cook the raw Mexican chorizo sausage for 10 minutes until it crisps up.

Sprinkle the cooked chorizo generously over the tortilla chips. Top it with freshly grated, sharp cheddar cheese (or another cheese of your choice) and sliced jalapeños to add spice.

Place the nachos into a 450-degree Fahrenheit oven for about 10 minutes, until the cheese melts over the nachos.

Once the cheese has melted, take the nachos out of the oven and top them with the diced tomatoes and a diced medium-large avocado. Next, add spoonfuls of sour cream evenly across the nachos. Finish it off by adding the cilantro and sliced chives and serve immediately.

Enjoy!!