



BARRIO SHEET PAN NACHOS

CREATED BY EXECUTIVE CHEF STEVE TILDER

RECIPE SERVES FOUR TO SIX PEOPLE

INGREDIENT LIST

Visit your neighborhood Fry's Food Stores

- (1) 25 oz Can Prepared Refried Black Beans
- 16 oz. 505 Southwestern White Corn Tortilla Chips
- 8 oz. Shredded Cheddar Cheese
- ¼ Cup Sliced Pickled Jalapeños
- ¼ Cup Sliced Black Olives
- ¼ Cup Sliced Scallion (Green Onion)
- 8 oz. Jimmy Dean Pork Chorizo - cooked then crumbled

For the Queso

- 12 oz. Chicken Stock or Broth
- 8 oz. 505 Southwestern Flame Roasted Green Chile
- ¼ Cup Diced Tomatoes - Drained
- ½ Medium Yellow Onion - Rough Chopped
- 2 Fresh Garlic Cloves
- 12 oz. Shredded Monterey Jack Cheese
- 2 Tbsp. Cornstarch
- 4 Tbsp. Cold Water

For the Pico de Gallo

- 1 Cup Diced Tomato - Fresh
- ½ Medium Red Onion - Diced
- 2 Tbsp. Fresh Chopped Cilantro
- 1 Jalapeño - Seeded & Chopped
- 1 Tbsp. Olive Oil
- 2 Tbsp. Fresh Lime Juice
- 1 Pinch of Salt
- ½ Tsp. Cumin Powder
- Salt and Pepper to Taste

For the Avocado Crema:

- 1 Medium Avocado
- ½ Cup Thick Sour Cream
- 1 Tbsp. Fresh Chopped Cilantro
- 1 Tbsp. Fresh Lime Juice
- 1 Pinch of Salt and Black Pepper

PROCEDURE

Make the Queso:

1. Place green chiles, onion, chicken stock, garlic and diced tomato in a blender or food processor and pulse until smooth
2. Pour mixture into a sauce pot and bring to a boil
3. Mix cornstarch and cold water together in a small bowl and stir until a smooth consistency is achieved
4. Gradually whisk cornstarch slurry into the boiling chile mixture until it reaches medium thickness
5. Reduce to a low simmer and cook for 5 minutes, stirring occasionally
6. Whisk in Monterey jack cheese until well incorporated and smooth
7. Season to taste with salt and black pepper
8. Cover and keep warm

Make the Pico de Gallo:

1. Combine all ingredients in a small bowl, mix and set aside

Make the Avocado Crema:

1. Place all ingredients in a food processor or blender, pulse until smooth
2. Adjust seasoning and place in a bowl or squeeze bottle

Assemble the Nachos:

1. Heat refried beans in a sauce pot over medium heat- add a little chicken stock if they are too thick, keep warm
2. Spread black beans on a 12x17 nonstick baking pan.
Do not cover whole pan, place in center and spread out about 2/3 of distance in all directions
3. Spread the tortilla chips on the sheet pan and cover with the shredded Cheddar cheese
4. Place in oven at 350 degrees until cheese is melted and chips are warm and crisp
5. Remove from oven and add 2-8oz ladles of the queso sauce
6. Evenly distribute the cooked chorizo on top of queso sauce
7. Top with Pico de Gallo, black olives and pickled jalapeño slices
8. Place avocado crema on nachos in a zig zag pattern from squeeze bottle
9. Garnish with sliced green onion
10. Serve directly on sheet pan, place pan on trivets to keep heat from damaging your table or counter top