

LA CASITA NACHOS

CATEGORY Dinner

COOK TIME 15 +/- minutes

INGREDIENTS

- La Casita Tortilla Chips
 - Shredded cheese (I prefer sharp cheddar)
 - Cotija Cheese (Optional)
 - Choice of meat and/or beans
 - Diced tomatoes
 - Diced onions
 - Black Olives
 - Fresh Lime
 - Crema
 - Choice of LaCasita Hot Sauce
- (Feel free to experiment with your favorite toppings.)



NOTES FROM LA CASITA

You know what I don't like about nachos? Absolutely Nothing! Y'all! They're the bomb and so easy to make.

You can serve nachos family style on a sheet pan or you can make them for one. The versatility of toppings and options is endless!

DIRECTIONS

- 1) Start with a generous base of La Casita Tortilla Chips.
- 2) Sprinkle Cheddar Cheese (I prefer Sharp Cheddar) and I love to mix in Cotija Cheese as well.
- 3) Add meat and/or beans.
- 4) Add another round of Cheese.
- 5) Place in the oven and allow to broil on High for 3-5 minutes. The goal is the melt the cheese and brown up the chips just a little bit.
- 6) Finish your nachos by adding your favorite La Casita Hot Sauce and toppings like diced tomatoes, chopped green onions, black olives, and a fresh squeeze of lime and Crema.

