

RECIPES

Guacamole-Nacho Combo

On a recent visit to La Jolla I sampled a terrific appetizer at Fidel's, an old time Mexican restaurant just north of Del Mar. It is a combination of guacamole and nachos, with a hint of the cheese crisps that are so popular in Arizona. It could not be easier to prepare. And making enough for a crowd takes little more time than a serving for two! While it is meant as an appetizer, it also makes a quick lunch or light supper, especially if accompanied by a cup of soup. Following is my favorite version. It serves 4 but can be easily doubled, if you have the right size microwave-safe plate. If not, simply heat the chips and cheese on a baking sheet in a 350 degree oven until the cheese melts.

Ingredients

2 ounces tortilla chips

2 ounces [Jim's Melting Cheese Blend](#)

1 recipe [GUACAMOLE](#)

Sour Cream

Your favorite salsas



Directions

1. Assemble the dish: Arrange the chips loosely on a microwave useable plate, sprinkle them with the cheese, and microwave on high just until the cheese has melted, about 30 – 40 seconds. Push the chips together into an oblong shape and run the guacamole down the center of the long way. Top as desired with sour cream and salsa.