

STEAKHOUSE CHOWDER NACHOS

STEPS

NACHOS!

1

🔪 Reduce your Chowder (1 ½ C.) on medium-low for about 10 minutes or until you are happy with the thickness.

2

🔪 Make your own tortilla chips by baking fresh corn tortillas from the refrigerated section of your grocery store in a 400 oven for 6 minutes.

🔪 Lay tortillas (oiled & salted) on a large sheet pan lined with foil.

**I like to brush a tiny bit of oil (Olive, Sunflower, Safflower, etc.) on both sides of the tortillas & sprinkle with a little salt for extra flavor.*

***NOTE – Or make your own by buying them out of a bag from your local store – wink wink!**

When it comes to topping the nachos, I prefer a few layers.

PLEASE DON'T JUST PUT A PILE OF CHIPS DOWN AND THEN TOP WITH ALL THE GOOD STUFF.

When using bagged chips, you need to make at least a couple layers so all the chips are covered and yummy.

Think of it as the way you build lasagna

3

🔪 Put grated or sliced cheese onto the tortillas first so the chips don't get soggy.

4

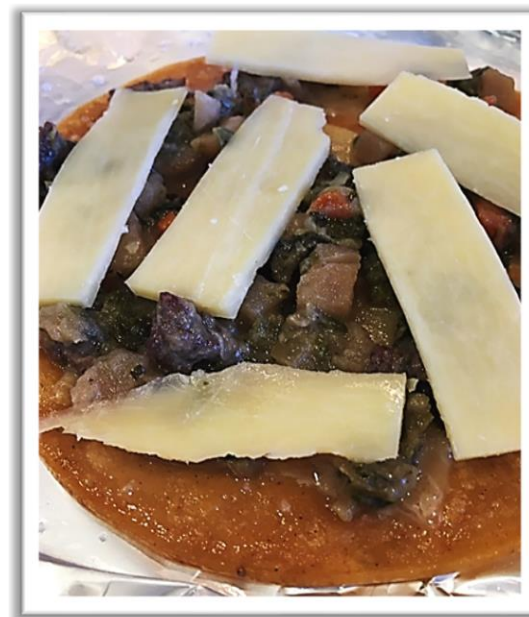
🔪 After the cheese, drizzle on your reduced Chowder and then add another thin layer of cheese.

Do the same routine for however many layers you are making.



BEAUTIFULLY TOASTED TORTILLA WITH THE FIRST LAYER OF CHEESE.

I Used Cheddar but Use Whatever You Want. There's No Wrong Turn in This Recipe.



Reduced Chowder on Cheesy, Crisped Tortilla Then Another Layer of Cheese on Top



Tortilla cut into Nachos.
No need for utensils.
Pick them up!

**CRUNCHY, CHEESY, CREAMY
& SPICY (FROM THE PICO).**

**DON'T WAIT FOR A
GAME TO MAKE
*NACHOS!***

5

- Put Nachos back into the 400 oven for 10 minutes or until you see the cheese is melted.
- As for the extra good stuff – NACHO TOPPINGS, I think Pico de Gallo/salsa, sour cream & chopped avocado tastes great.

On the right, is what the tortilla looks like when it comes out of the oven. Both layers of cheese have melted & are one with the warm reduced Chowder.

This might be fast, but it's certainly ***NOT FAST FOOD!***

**IT IS HOWEVER, A FANTASTIC
*SHAKE-UP!***

