



Cast Iron Nachos

INGREDIENTS

1 lb. Pine Street Market Mexican Chorizo
1 12-16 oz. bag of Tortilla Chips
1 cup Sharp Cheddar Cheese, shredded
½ cup Queso Fresco
½ cup Pickled Jalapenos
2 Avocados, pitted and sliced
3 Radishes, sliced thin
2 cups Cherry Tomatoes, cut in half
½ cup Sour Cream
¼ Cilantro, chopped

PREPARATION

- Preheat the Big Green Egg to 350°F direct heat.
- Place the sausage in a 10-inch cast iron pan and cook on the BGE for 7-8 minutes, stirring occasionally, until the sausage is cooked and crumbled. Place the sausage on a plate to cool.
- Line a large cast iron pan with parchment paper. Spread an even layer of tortilla chips on the pan and top with sausage, cheese, jalapenos, and avocado. Repeat twice making sure to have even layers of meat, cheese, and vegetables.
- Bake the nachos on the BGE for 10-12 minutes, or until the cheese begins to brown.
- Remove the pan from the BGE and top with remaining ingredients. Allow to cool for 5 minutes and serve.