

Nachos

- fresh tomato
- fresh cilantro
- lime juice
- tortilla chips, from a new bag (they go stale too fast)
- optional: ground beef, chicken or turkey, browned with spices
- optional: beans or [refried beans](#) [1]
- optional: shredded or minced scallions, minced jalapenos, thinly sliced grilled or [pickled onions](#) [2]
- shredded melty cheese, especially cheddar or Monterey jack
- sour cream
- [guacamole](#) [3]
- [salsa](#) [4]

Dice the tomato, add in some cilantro, and toss with lime juice.

Get out a baking sheet. Spread the tortilla chips over the sheet so that they scarcely overlap.

With a teaspoon, drop just a little of the tomato-cilantro-lime mixture on each tortilla chip. Evenly spread any meat or beans, so that there is a bit on each chip. Evenly spread any of the optional vegetables, so that there is a bit on each chip.

Sprinkle shredded cheese evenly over each tortilla chip.

Place the nachos under the broiler. Remove once the cheese is melted and just starting to sizzle. Be careful not to burn the chips.

Serve with sour cream, [guacamole](#) [3] and [salsa](#) [4] on the side.

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Links:

[1] <http://kitchen.unseelie.org/./72>

[2] <http://kitchen.unseelie.org/./91>

[3] <http://kitchen.unseelie.org/./209>

[4] <http://kitchen.unseelie.org/./25>