



www.goinglocal-info.com

Nachos Momma

For a lazy summer meal nothing beats a plate of nachos. And nothing beats a plate of easy to make Nachos Momma! You have to work quickly when you make this to prevent the chips from getting soggy from the beef mixture so prepare all the ingredients and have them in place on the counter before you begin to assemble the dish.

1 large bag of corn tortilla chips
2 cups of prepared Sloppy Mommas beef, warm *
1 can black beans, rinsed and drained
1 cup thinly sliced green onions
1 cup shredded cheddar
1 cup shredded pepper jack cheese
1/2 cup sour cream
10 cherry or grape tomatoes, halved
1/4 cup finely chopped cilantro
Bottle of your favorite local hot sauce
Jar of pickled jalapenos

Preheat oven to 350 F.

Evenly spread the tortilla chips on an ovenproof large platter.

Evenly "dollop" the warmed Sloppy Mommas beef over the chips.

Scatter the black beans and green onions over the beef.

Evenly sprinkle the two cheeses over the black beans, green onions, and beef mixture.

Heat in oven for 5 minutes or until the cheese is just slightly melted.

Remove from oven and top with the sour cream, tomatoes, and cilantro.

Serve immediately.

Pass the hot sauce, pickled jalapenos and plenty of napkins at the table.

**** Have the beef mixture warmed a bit but not hot. If the beef is too hot, it will make the chips soggy.***

Recipe by Robert Wesseler

For more seasonal recipes and information about Indiana local food, visit www.goinglocal-info.com.