



Classic Pub Style Nachos

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

I got this recipe from summer camp and when I made them at home my whole family was impressed Layers of tortilla chips and salsa with the works on the side tastes just like the nachos they serve at restaurants Perfect for a party

Ingredients

- - ¼ cup chopped red onion - 4 tomatoes
- seeded and finely chopped - ½ cup chopped fresh parsley - ¼ cup olive oil - 1 lime
- juiced - 1 pinch salt and black pepper (Optional) - 1 (8 ounce) package tortilla chips - 2 cups shredded Cheddar cheese
- divided - ½ cup sour cream (Optional) - ½ cup guacamole (Optional)

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Mix together the onion
2. tomatoes
3. parsley
4. olive oil
5. lime juice
6. salt and pepper in a bowl. Spread tortilla chips in a single layer onto a baking sheet
7. and spoon about 1 teaspoon of the tomato salsa onto each chip. Spread 1 cup of Cheddar cheese over the nachos
8. top the chips with another teaspoon or so of salsa
9. and top with the remaining 1 cup of cheese. Bake the nachos in the preheated oven until the cheese is bubbling
10. about 5 minutes. Serve hot with sour cream
11. guacamole
12. and any remaining salsa on the side for dipping the chips.