



Super Deluxe Steak Nachos

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 55 mins

Description

These steak nachos are one of my alltime favorite party foods For big games or special events these nachos should get serious consideration for formulating your snack lineup I recommend serving this with hot sauce on the side and lots of beer

Ingredients

- - 1 (1 1/2-pound) skirt steak or flap steak - 1 teaspoon salt - 1 teaspoon freshly ground black pepper - ½ teaspoon ground dried chipotle pepper - 1 tablespoon vegetable oil - 2 tablespoons bacon fat - 1 yellow onion
- diced - 1 teaspoon salt
- divided - ½ teaspoon dried oregano - 2 (15 ounce) cans pinto beans
- rinsed and drained - 1 ½ cups water or chicken broth
- plus more as needed - 1 (14 ounce) bag corn tortilla chips - 12 ounces shredded Cheddar cheese - 12 ounces shredded Monterey Jack cheese - 2 ripe tomato
- chopped
- or more to taste - 1 avocado - peeled
- pitted and diced - ½ cup chopped white onion
- or to taste - 1 jalapeno pepper
- seeded and minced - ½ cup sour cream
- for topping - ½ cup chopped fresh cilantro

Instructions

1. Prepare the steak: Season both sides of steak with salt and peppers. Heat oil in a skillet over medium-high heat. Cook steak
2. turning occasionally
3. to medium doneness
4. about 6 minutes per side. An instant-read thermometer inserted into the center should read 135 to 140 degrees F (60 degrees C). Transfer meat to a bowl to let it rest. Pour a splash of water into the skillet; stir to scrape up browned bits and deglaze the pan. Pour this liquid over meat. Allow meat to cool completely. When meat is completely cool
5. slice thickly (about 1/2 inch) with the grain
6. then cut into thinner strips. Dice by cutting into pieces against the grain. Transfer chopped steak back to the bowl; toss with the pan drippings. Make the beans: Melt bacon fat over medium heat in a pot. Add onion and a pinch of salt; cook and stir until softened
7. 5 to 6 minutes. Stir in oregano. Add pinto beans and water. Bring back to a simmer and cook until onions are soft
8. about 5 more minutes. Reduce heat to low. Mash beans with a potato masher to your desired consistency. Add additional liquid if necessary to achieve your preferred texture. Add the remaining salt to taste. Remove from heat. Preheat the oven to 450 degrees F (230 degrees C). Assemble nachos: Place tortilla chips about 2 or 3 deep in a heat-proof pan. (You may need more than one pan.) Top chips with spoonfuls of beans and a generous handful of steak pieces. Sprinkle with grated cheese. Bake in the preheated oven until cheese is melted and edges start to brown
9. about 10 minutes. Scatter tomato
10. avocado
11. onion
12. and jalapeño over the top. Drizzle nachos with sour cream and garnish with chopped cilantro. Chef John Recipe Tips For the best flavor
13. toss diced avocado with a bit of lemon juice and salt before adding. Broiling option: When you assemble nachos
14. if beans are still hot and steak isn't too cold
15. you can broil nachos until cheese is melted and the edges are brown
16. 2 to 3 minutes.