



Meal Kits

NACHO KIT

WHEN YOU FEEL LIKE COOKING
BUT ONLY A LITTLE

Difficulty Level: **Easy**

Estimated Cooking Time: **20 Minutes**



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NACHO KIT

YOUR KIT INCLUDES:

- 6OZ TORTILLA CHIPS
- 3OZ SEASONED BEEF
- 5OZ CHEESE BLEND
- 1 EA AVOCADO
- 1 EA LIME
- 1OZ PICKLED JALAPENOS
- 0.5OZ PICKLED RED ONION
- 1.5OZ SALSA
- 1.5OZ CHEESE SAUCE
- 1.5OZ SOUR CREAM
- 0.25OZ SLICED GREEN ONION
- 4OZ PICO DE GALLO

WHAT YOU DO:

WARNING: The proper making of Nachos may cause immense happiness and spontaneous dancing. Please enjoy responsibly with a libation of your choice.

STEP ONE: Preheat oven to 350°F

STEP TWO: Guacamole

- Cut the avocados in half, remove the pits and scoop out the meat of the avocado into the bowl.
- Squeeze the lime juice into the bowl with the avocado and add one container of the pico de gallo (2 oz)
- Using the back of a fork mash the avocado to a guacamole consistency ensuring to leave some chunks of avocado
- Season with salt to taste
- Place into your favorite serving bowl

STEP THREE: Build the Nachos

- Spread ½ of the chips on a parchment lined baking sheet
- Sprinkle ½ of the cheese and beef over the top of the chips
- Place the remaining chips over the top
- Sprinkle the remaining cheese and beef over the top of the chips
- Spoon the cheese sauce over the top of the nachos
- Top with the pickled jalapenos and the salsa
- Place in the preheated oven for 6-8 minutes or until cheese is fully melted and the nachos are hot

To Finish:

- Garnish with pico de gallo, sliced green onions, pickled red onions and sour cream
- Serve with the guacamole.

WHAT YOU'LL NEED

- BAKING SHEET
- PARCHMENT PAPER (OPTIONAL)
- SPOON + FORK
- SALT
- SMALL SERVING BOWL
- YOUR FAVORITE HOT SAUCE