

Sheet Pan Nachos



Recipe by Amber

Penney Farms Princess

INGREDIENTS

tortilla chips
sour cream
diced onion
protein of choice
shredded cheese

pickled jalapeños
shredded cheese
cilantro
salt to taste

INSTRUCTIONS

Line a sheet pan with aluminum foil or parchment paper for easy cleanup. Then add as many tortilla chips as you'd like to enjoy.

Place a dollop of sour cream on each chip.

Sprinkle on diced onion.

Add your protein of choice to each chip: shredded chicken, ground beef, sliced turkey, carnitas, tiny shrimp, etc.

Pile up a generous amount of shredded cheese on top of each chip. (I like to shred a block of Tillamook cheese, but no judgement here. Use whatever shredded cheese you prefer. No need to sprinkle cheese on the pan, either. That's just wasteful.

Turn the oven to broil, and broil the nachos for 3-5 minutes until the cheese is melty and the chips are crispy. Be sure to watch them while they broil, as they go quickly & nobody wants burnt nachos.

Top each chip with a pickled jalapeño (if you like it spicy), fresh cilantro & salt to taste.

Serve immediately and wait for applause.