



Tapatio Nachos



Ingredients:

Corn Tortillas
Vegetable oil for frying
Toppings:
Refried beans
Monterey Jack cheese
Tomatoes, diced
Onions, finely diced
Sour cream
Salt
Tapatio Hot Sauce
Avocados (optional)

Directions:

Stack the tortillas; cutting through the stack, cut tortillas into 6 or 8 equal wedges. Heat 1/2 inch oil in a skillet over medium high heat. Add tortilla wedges, in batches, and fry until golden brown. Remove from skillet, drain on paper towels and lightly salt the wedges. After all the tortillas are fried, spread each one with warm refried beans, sprinkle cheese, tomatoes, onions and microwave for 30-45 seconds. Remove from microwave. Add sour cream, salt and Tapatio Hot Sauce.

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