



Garden Cut[®] Chorizo Nachos



INGREDIENTS:

Garden Cut[®] Pico De Gallo
 1 pound Mexican chorizo, casing removed
 1 (15 oz.) can pinto beans, drained and rinsed
 2 cups shredded Monterey jack cheese
 ½ tsp. cumin
 ½ tsp. chili powder
 Matilda tortilla chips
 1 cup sour cream
 Guacamole
 Garden Cut Salsa



INSTRUCTIONS:

Brown chorizo in a sauté pan over medium heat, about 6 minutes, stirring occasionally. Drain the excess fat.
 Add the pinto beans, cumin, and chili powder and cook for 2 minutes.
 On a large oven proof platter, spread the chips.
 Top with the chorizo and bean mixture and then cheese.
 Bake in oven until cheese is melted, about 6 minutes.
 Remove from oven and top with the Pico de Gallo.
 Serve with guacamole, sour cream and salsa.

Pico De Gallo

Item: 17692
 Size: 12 oz X 4 ct
 UPC: 053495069397



 **gardencut**
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