

Bacon-Pepperoni Nachos

Over the years, I have made some of the oddest, tastiest medleys due to my creativity, ingenuity, & rareness. I enjoyed coming up with those and they are some of my go-to recipes. I like to let others know what I have been making so I will give the instructions for my bacon-pepperoni nachos.

Ingredients

Get five strips of bacon, 2 packs of Hormel pepperoni slices, 1 package of the Cabot Sharp Cheddar Cheese, a jar of Tostitos Con Queso, 1 green bell pepper, 2 carrots, and a large bag of baked tortilla chips.

Instructions

Turn the heat on to 350 degrees. Place 5 pieces of bacon in a glass pan to bake for 10 minutes. Then remove the pan with an oven mitt, put it on the stove, turn on the hot water, then drain the fat in the sink.

Situate the bacon on a plate lined with a few sheets. Let it cool then break it up. Leave the oven on 350 for the pepperoni. Cut each slice in half then set them in a metal pan & bake for 5 minutes then take it out to cool.

Dice the green bell pepper. Cut up the 2 carrots into circular pieces. Get a big bowl and load it with the bacon, pepperoni, bell pepper, carrots, Cabot Sharp Cheddar Cheese, and Tostitos Con Queso. Stir it up with a wooden spoon or plastic one until the mixture is well-blended.

Pour it into a pot & cook on the stove on medium heat for three minutes. Then remove the pot from the burner. Open a bag of baked tortilla chips and position them on some plates and/or bowls. Cascade the medley on the chips then serve.

The concoction can be used as a dip that can be tumbled in individual containers for each person in your household. The dish can be served with low-fat guacamole & sour cream. So there is my great recipe for bacon-pepperoni nachos that will be a hit in your kitchen for lots of years.