

“Nacho” Average Meal

Dip into delicious, unconventional nachos

BY AMY HIGGINS

It could be argued that the best savory snack of all time is nachos: overlapping layers of delectable crunchiness, creating a divine emulsion that oozes with awesomeness. What's not to love? Cookbook author Dan Whalen goes beyond basic nachos with his book *Nachos for Dinner: Surprising Sheet Pan Meals the Whole Family Will Love*. Think Apple Pie Nachos, BBQ Pulled Pork Nachos or Mushroom Tofu Nachos. We had a visual taste test first, and then it came time to get cooking. These Cheesesteak Nachos were a crowning achievement in the *Colorado Country Life* test kitchen. Try it for yourself, take a picture and share it with us on social media using @COCountryLife.



DID YOU KNOW?

Nachos originated in the city of Piedras Negras, Coahuila, just over the border from Eagle Pass, Texas. Ignacio “Nacho” Anaya created nachos at the Victory Club in 1940. In Spanish, “Nacho” is a common nickname for Ignacio. — Wikipedia

Cheesesteak Nachos

- 2 tablespoons unsalted butter
- 2 large yellow onions, peeled and diced
- 1 pound shaved steak
- 1 tablespoon vegetable oil (optional)
- Kosher salt and freshly cracked black pepper
- 1 cup Cheez Whiz®
- 1 bag (12 ounces) tortilla chips (about 90 chips)
- 1 1/2 cups (6 ounces) shredded cheddar cheese
- 1/2 cup pickled pepper slices



Melt the butter in a large frying pan over medium-high heat. Add the onions and stir to coat.

Cook the onions, adjusting the heat as needed — turn up if they aren't browning enough or down if onion bits start to burn on the bottom of the pan — until they are a deep brown and reduced in size, about 30 minutes. Remove from the pan and set aside.

Turn the heat up to high and add the steak to the pan (with the vegetable oil, if needed). Season with salt and pepper. Cook, stirring often and using two spatulas to break up the meat until browned and cooked through, about 10 minutes. Remove from heat.

Preheat the broiler to high with a rack about 4 inches from the top. Meanwhile, gently warm the Cheez Whiz® in a small saucepan over low heat or in a bowl in the microwave in 10-second increments.

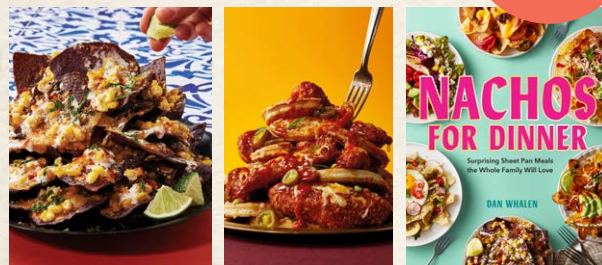
Arrange the tortilla chips evenly on a sheet pan, overlapping them as little as possible. Sprinkle the cheese on the chips, distributing it evenly. Next, add the steak, followed by the onions and then the pickled peppers. Drizzle the Cheez Whiz® over all.

Broil until the cheese has melted and the chips are starting to brown, three to five minutes. (Watch carefully to make sure they don't burn.) Remove from the oven. Serve hot.

Excerpted from *Nachos for Dinner: Surprising Sheet Pan Meals the Whole Family Will Love!* by Dan Whalen (Workman Publishing). ©2021. Photographs by Penny De Los Santos.

Visit our **Monthly Contests** page at coloradocountrylife.coop to find out how to win a copy!

WIN
A COPY



Be sure to try Dan Whalen's **Street Corn Nachos** and **Chicken and Waffle Nachos**. Find them under the Recipes tab at coloradocountrylife.coop.