



Ground beef tricolor nachos

Ingredients

For the chips:

- 8 tortillas made with Maseca® traditional corn masa flour
- 8 tortillas made with Maseca® Azul corn masa flour
- 8 tortillas made with Maseca® Amarillo corn masa flour

For the nachos:

- 1 pound of ground beef, cooked and seasoned to taste
- 3 cups of Chihuahua cheese, shredded
- 1/3 red onion, sliced
- 2 Roma tomatoes, diced
- 2 large jalapeños, sliced
- fresh cilantro
- sour cream

Preparation

For the chips:

1. Slice tortillas into triangles and allow to dehydrate for 1 hour.
2. Heat oil in skillet over medium-high heat. Fry chips in batches until crispy. Transfer to a plate with paper towels to drain excess oil.

Para los nachos:

1. Preheat oven to 400° F. Line a baking sheet with parchment paper.
2. Arrange chips, top with cheese and cooked ground beef.
3. Bake for 10 minutes or until cheese melts.
4. Top with onion slices, tomatoes, jalapeños and cilantro. Serve with a side of sour cream.

6 servings