



Cheesy loaded baked nachos

Yields 10 portions

Ingredients:

<i>2 lbs</i>	<i>Corn tortilla chips</i>
<i>3 cups</i>	<i>Wisconsin Cheese Soup, thawed fully (700851632000)</i>
<i>½ tsp</i>	<i>Cumin, ground</i>
<i>½ tsp</i>	<i>Chili powder, ground</i>
<i>1Tbsp</i>	<i>Texas Pete hot sauce</i>
<i>½ cup</i>	<i>Black olives, sliced</i>
<i>2/3 cup</i>	<i>Pickled jalapenos, sliced</i>
<i>½ cup</i>	<i>Diced tomatoes, canned</i>
<i>½ cup</i>	<i>Bacon, cooked and chopped</i>
<i>¼ cup</i>	<i>Green onion, sliced</i>
<i>2/3 cup</i>	<i>Sour cream</i>

Preparation:

1. Spread the tortilla chips out into a large casserole dish or ½ hotel pan.
2. Heat up the Wisconsin cheese soup until hot and bubbly.
3. Whisk in the cumin, chili powder and tabasco until well combined.
4. Pour the cheese sauce all over the tortilla chips.
5. Sprinkle the tomatoes, olives, jalapeños, bacon and green onion on top, spreading around evenly.
6. Top with the sour cream, or wait until the guest takes a portion and add some of the sour cream then.

Recipe and photo courtesy of Kraft Heinz.