
Super Easy Tasty Turkey Nachos

Description

Perhaps one of the nicest things about Thanksgiving are the leftovers. This recipe makes one of the best uses of leftover turkey that I've seen in a long time.

Total time: 20 min Yield: 100 bite-size nachos

Ingredients

2 cup leftover turkey meat (chopped up fine)
1 pkg Lawry's taco seasoning
2/3 cup water
2 cup shredded cheese (preferably mix of jack and cheddar)
1 pkg Tostitos brand Scoops
1 Tbsp oil
1 1/2 cup guacamole
3/4 cup salsa
1/4 cup sour cream
1/2 cup green onions (diced; optional)
1/2 cup sliced olives
1/2 cup tomatoes

Prep Time: 20 min Total Time: 20 min

Instructions

Heat non-stick skillet on medium-high. When hot, add 1 tablespoon oil, turkey meat and taco seasoning and water. Cook for 10 minutes, until turkey has absorbed most of the liquid. When done, drain and set aside to cool. In a separate bowl, mix together guacamole, salsa and sour cream; set aside.

On a cookie sheet lined with foil or parchment, lay Tostitos brand Scoops in a single layer. Spoon 1/2 teaspoon of turkey meat, then 1/2 teaspoon of cheese. Broil on second rack from the top just until cheese melts – about 2 to 3 minutes. Make sure not to burn the nachos. Place 1/2 teaspoon of sauce on each nacho, sprinkle with green onions, olives, tomatoes, and serve immediately. If not serving immediately, leave sauce on the side and serve as you eat, otherwise the nachos will become soggy.

Recipe brought to you by:

Chef Joanne Chang

Source:

