

# Quick & Easy

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## THE COSTCO WAY

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### **Cholula® Hot Sauce Ultimate Nachos**

Makes 20 servings

#### **Queso Ingredients:**

- 1 Tbsp butter
- ¼ cup white onion, finely chopped
- 1 Tbsp garlic, finely chopped
- 1 Tbsp flour
- 13 oz can evaporated milk
- 1 cup 4 cheese Mexican cheese, shredded
- 1 cup cheddar Jack cheese, shredded
- 1 cup Cholula® Original Salsa
- ¼ tsp McCormick® Pure Ground Black Pepper

#### **Instructions:**

In a medium saucepan, melt butter on medium high. Add onion and garlic. Cook until fragrant, about 2 minutes. Reduce heat to medium. Whisk in flour. Cook and stir for 1 minute. Gradually whisk in milk. Cook and stir frequently until the sauce is slightly thickened. Stir in Mexican cheese and Jack cheese until melted and smooth. Remove from heat. Stir in salsa and pepper. Set aside. Keep warm.

#### **Nacho Ingredients:**

- 1 lb ground beef, turkey or chicken
- 1 package Cholula® Original Recipe Mix
- ¾ cup water
- 15 oz can black beans, drained and rinsed
- 2 cups cheddar jack cheese, shredded and divided
- 12 oz package tortilla chips
- 1 avocado, chopped
- 1 tomato, chopped
- ½ white onion, chopped
- 1 jalapeño, sliced
- 1 cup sour cream
- 1 bunch cilantro, chopped, to taste

Cholula® Original Hot Sauce, to taste

**Instructions:**

Preheat oven to 400 F. In a large skillet, brown meat on medium high. Drain fat. Stir in seasoning mix and water. Bring to a boil. Reduce heat. Simmer for 5 minutes, or until the sauce has thickened, stirring occasionally. Add beans and 1 cup Jack cheese. Stir. Set aside.

Line two medium baking sheets with foil. Spray with nonstick cooking spray. Arrange tortilla chips evenly. Cover the pan completely with chips. Divide meat mixture evenly between pans. Drizzle half of the Queso evenly over meat. Top with remaining 1 cup Jack cheese. Bake for 5 minutes, or until cheese is melted. Layer avocado, tomato, onion and jalapeño. Top with sour cream and cilantro. Serve with Queso, salsa and Cholula® Original Hot Sauce.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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