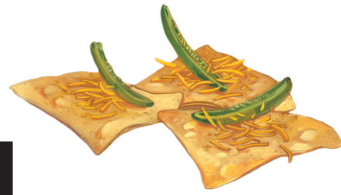


Nacho's SPECIAL



NACHO ANAYA'S ORIGINAL RECIPE

- 5 fresh corn tortillas cut into quarters and fried,
or 20 large corn tortilla chips
- 2 cups grated cheddar cheese
- 20 pickled jalapeño pepper strips*

Preheat the oven to 450°F.

Spread out the chips in a single layer on a large baking sheet.

Top each chip with a rounded tablespoon of cheese and one jalapeño strip.

Bake the prepared nachos in the preheated oven for 4 minutes or until the cheese is melted.

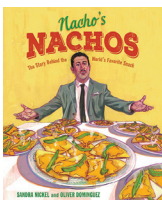
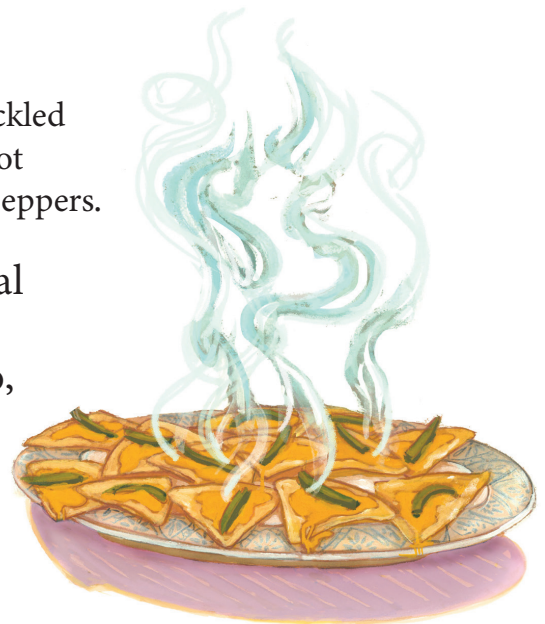
Use potholders or oven mitts to remove the nachos from the oven.

Let the nachos cool for 2 minutes. Then dig in and enjoy!

Makes five servings of four pieces each.

*Jalapeños are spicy chili peppers. If you cannot find pickled strips of jalapeños, use pickled rounds. And if spicy is not for you, try something milder, such as pickled banana peppers.

Today, nachos are often served with additional toppings such as refried beans, taco meat, shredded chicken, onions, tomatoes, avocado, salsa, sour cream, and cilantro. Experiment to discover your own favorite version of Nacho's Nachos!



Children will need an adult's help to make nachos safely.