



## Philly Steak Nachos

Prep time: 60 Cook Time: 60 Servings: 12

Regional North American, Combo/Fusion, Entrees, Appetizers/Sides/Snacks, Kids, Corn Tortillas

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortillas	29495		48 Each
vegetable oil			As Needed
salt			As Needed
2 oz. White onion, thinly sliced			1 Lbs.
Green pepper, julienned			1 1/2 Lbs.
Beef top round, very thinly sliced			4.5 Lbs.
Oregano, dried			1.5 Tbsp.
smoked salt			To Taste
black pepper		fresh ground	To Taste
White Cheddar Cheese Sauce			6 cup

## Instructions

1. Preheat oven to 350°F. Lightly brush tortillas with oil, season with salt, and cut into quarters. Bake on lined sheet trays for 5-7 minutes or until crisp. Allow to cool.
2. In a large sauté pan or on a flattop over medium-high heat, sauté onions and peppers for 4-5 minutes or until beginning to soften. Add beef and seasonings and continue to cook until beef is no longer pink.
3. To serve, add 16 chips to a plate and top with 6 oz. of the steak mixture. Drizzle with ½ cup White Cheddar Cheese Sauce. Serve immediately.



# White Cheddar Cheese Sauce

Prep time: 5 Cook Time: 20 Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter			10 Tbsp.
Flour			10 Tbsp.
Milk			6 cup
White Cheddar Cheese		shredded	5 cup
Smoked Paprika			3/4 tsp.
Kosher Salt			As Needed
Pepper			As Needed

## Instructions

1. In a saucepan over medium heat, melt butter. Add flour and form a roux, cooking for 3-5 minutes. Add milk and allow to thicken until it just coats the back of the spoon. Remove from heat, fold in shredded cheese in batches. Season with paprika, salt, and pepper. Reserve warm for service.

