



# White Cheddar & Shishito Nachos

Prep time: 10 Cook Time: 10 Servings: 12

Asian,Combo/Fusion,Regional North American,Appetizers/Sides/Snacks,Entrees,Chips, Strips & Taco Shells,Catering,Casual Dining,FSR/QSR,Plant-Based Preferences,Modern Mexican

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-Fried White Triangle Tortilla Chips	08618		48 Oz.
Shishito peppers			6 cup
Extra Virgin Olive Oil			As Needed
Jalapeno		minced	3/4 cup
Red Onions		minced	3/4 cup
White Cheddar Cheese Sauce		See Related Recipe	

## Instructions

1. For each order of nachos, pre-heat grill to medium-high heat. Coat ½ cup shishito peppers with olive oil and grill until blistered around the edges.
2. To serve, place 4 oz. of tortilla of blistered shishito peppers, 1 tbsp. of jalapeno, and 1 tbsp. of red onion. Serve.



# 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.

