



Supreme Pizza Nachos

Prep time: 10 Cook Time: 5 Servings: 12

European, Combo/Fusion, Italian, Entrees, Appetizers/Sides/Snacks, Kids, Chips, Strips & Taco Shells, Casual Dining, Catering, FSR/QSR

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-cut Unfried White Corn Tortilla Chips	10866		36 Oz.
Italian Spice Blend			As Needed
Pizza Sauce		warmed	6 cup
Onions		small dice, sautéed	1 1/2 cup
Green Peppers		thinly sliced, sautéed	1 1/2 cup
Sausage		Crumbles, cooked	3 cup
Pepperoni		Slices	6 Oz.
Tomatoes		small dice	1 1/2 cup
Mozzarella		grated	6 cup
Parmesan		grated	3 Tbsp.
Thyme		fresh chopped	1 1/2 Tbsp.



Instructions

1. Preheat broiler or oven to 400°F. Preheat deep fryer to 350°F.
2. Fry chips for approximately 30-40 seconds or until bubbling stops and desired color is achieved. Immediately toss with Italian spice blend.
3. To assemble one portion, arrange 3 oz. of cooked chips on a plate and top with ½ cup pizza sauce, ¼ cup sautéed vegetables, ¼ cup sausage, 0.5 oz. pepperoni slices, 2 tbsp. tomatoes, and ½ cup mozzarella. Broil or bake the nachos until the cheese has melted. Grate 1 tsp. parmesan and sprinkle ½ tsp. thyme over the chips. Serve immediately.



Italian Spice Blend

Prep time: 2 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Oregano		dried	10 Tbsp.
Garlic Powder			2 1/2 tsp.
Salt			5 Tbsp.

Instructions

1. Combine all ingredients in a spice grinder and blend until consistent and finely ground.

