



Recipe # 017

**Beefy nachos**  
(Recipe by Jamie Oliver)

<b>Approximate servings</b>	Enough to top 450 portions of nachos
<b>Portion size</b>	2 ounces of sauce

<b>Ingredient</b>	<b>Instruction</b>	<b>Amount</b>
Ground beef		45 pounds
Yellow onions	peeled and diced	18 pounds
Chile powder		½ cup
Ground cinnamon		2 tablespoons plus 2 teaspoons
Ground cumin		2 tablespoons plus 2 teaspoons
Tomato base sauce (see Basics recipe # 22)		8½ gallons
Kidney beans	drained	8 cans
Salt		2 tablespoons
Ground black pepper		2 tablespoons
Corn tortilla chips		5 pounds
Iceberg lettuce	shredded	10 pounds
Sour cream		28 pounds
Cheddar/mozzarella mix	grated	28 pounds

***Per serving:***

- 9 each corn tortilla chips
- ½ cup chili con carne
- ¼ cup shredded iceberg lettuce
- 1 ounce sour cream
- 1 ounce grated Cheddar/mozzarella mix



## Method

- Pour a small amount of water into the tilt skillet and heat to 350°F.
- Add the beef and cook until no trace of pink remains, stirring and breaking up the meat as it cooks.
- Pour off all the liquid from the skillet and add the onions.
- Cook, stirring, until any remaining liquid is cooked off, the meat has begun to brown and the onions have softened.
  
- Add the cinnamon and cumin to the skillet and cook for 1 minute.
- Stir in the tomato sauce, beans, salt, and pepper.
- Bring to a boil and adjust the heat to simmering.
- Cook until thickened, about 20 minutes.
- Transfer to deep hotel pans, cover and store in the hot boxes.
- To serve: make a layer of corn chips on the tray. Top with the chili, then the lettuce. Serve the sour cream and cheese on the side.