

South of the Border Nachos

David brought this recipe home when he was at the University of Pittsburgh. It is still a big hit with our family.

- 1 (8 oz.) bag of Tortilla chips
- 1/2 cup (4 oz.) can chopped green chilies
- 2 cups (8 oz.) shredded cheddar cheese
- 1 (8 oz.) can refried beans, warmed
- 8 oz. canned or fresh mushrooms, sautéed
- 1/2 cup green onions, optional
- 1 cup guacamole
- 1 cup salsa
- 1 cup sour cream, optional
- 1 Tb. chopped cilantro, optional



Spread Tortilla chips on large serving plate.

Layer peppers and cheese on top of the Tortilla chips.

Heat oven to 350 degrees and place in oven until the cheese melts.

Do not let cheese brown.

You can use the microwave oven but the Tortillas do not stay as crisp.

Layer the next 7 ingredients on top of the Tortilla chips and serve immediately.

Yield: 8 to 10 servings.

Note: I warm the refried beans in the microwave oven and sauté the mushrooms in butter.
The Guacamole and Salsa recipes can be found in my cookbook.