

LOADED TURKEY NACHOS WITH TAJIN CREMA

- 1 lb Butterball Turkey Breast, chunked
- 1/4 cup Black beans, canned, drained
- 1/4 tsp Chipotle or regular chile powder
- 25-30 ea Tortilla chips
- 1/2 ea Sweet potato, chunked
- 1/2 ea Roma tomato, chopped
- 2 Tbsp Corn kernels
- 2 Tbsp Black Olives, sliced
- 2 Tbsp Jalapeno, pickled & sliced
- 1/2 cup Monterey jack cheese or taco blend cheese, shredded
- 2 ea Green onions, sliced

TAJIN CREMA

- 1/4 cup Mexican Crema
- 1/2 tsp Tajin chile-lime seasoning

1. In a small bowl, combine the beans and chipotle or chile powder.
2. Spread the tortilla chips on an ovenproof plate and top with the turkey, sweet potatoes, beans, roma tomatoes, corn, olives, jalapecos and cheese.
3. Run the plate under a broiler or salamander (or place in a hot oven) until the cheese melts and the nachos are hot.
4. Top the nachos with the green onions and drizzle with the Tajin Crema.

TO PREPARE THE TAJIN CREMA

5. Combine the crema and Tajin seasoning in a small bowl. Reserve the crema until ready for use.
6. Note: If crema is not available, sour cream can be thinned with milk as a substitute.

ADDITIONAL INFORMATION

Ingredients

[1/2 cup Monterey jack cheese or taco blend cheese, shredded, 1 lb Butterball Turkey Breast, chunked, 1/2 ea Roma tomato, chopped, 1/2 ea Sweet potato, chunked, 1/2 tsp Tajin chile-lime seasoning, 1/4 cup Black beans, canned, drained, 1/4 cup Mexican Crema, 1/4 tsp Chipotle or regular chile powder, 2 ea Green onions, sliced, 2 Tbsp Black Olives, sliced, 2 Tbsp Corn kernels, 2 Tbsp Jalapeno, pickled & sliced, 25-30 ea Tortilla chips, TAJIN CREMA](#)

Course

[Starters](#)

Cuisine

[American, Mexican](#)

Serving Size

4