



Persian Infused Spicy Beef Nachos

Ingredients

- 1 lb lean ground beef
- 2 cups shredded cheese - cheddar is always a nice choice
- 2 sweet onions
- 1 clove garlic
- scallions
- 1 chopped tomato
- 1 tablespoon mustard powder
- 1 tablespoon chili powder
- 1 teaspoon paprika
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- 1 teaspoon curry powder
- 1/3 cup sliced black olives

Directions

1. In a large saute pan, heat about 2 tablespoons of cooking oil at medium to medium-high heat.
2. While the pan is warming up, dice the onions, then add to the pan.
3. Add your spices and garlic, stir, and let everything get nice and sweaty.
4. Add ground beef and continue stirring a breaking up and combining spices and onions with the ground beef. Cook until it's no longer pink.
5. Spread 1 layer of nacho chips out onto a greased 9" x 13" baking dish.
6. Add a layer of Spicy Beef, cheese, tomatoes, scallions and olives. Repeat.
7. Broil on high for about 5-7 minutes. Do not walk away from the stove!
8. Remove from oven, sprinkle with more green onions, a scoop of sour cream, guacamole and salsa.

Serve and enjoy!



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