



# GRAND-I-NACHOS



**5 Cheese Grand-I-Oli** fried until crisp, topped with shredded cheese, fresh pico de gallo, sliced jalapeños and chopped cilantro. Yield: 2 Servings

## Ingredients:

6 Each	<b>5 Cheese Grand-I-Oli</b> [#70784], Thawed
½ Cup	Chihuahua Cheese, Shredded
½ Cup	Cheddar Cheese, Shredded
½ Cup	Pico De Gallo, Prepared
2 Tbsp.	Jalapeño Pepper, Sliced
Garnish	Cilantro, Chopped

## Directions:

1. Preheat a broiler setting on an oven and a deep fryer at 350°F.
2. Deep fry the **5 Cheese Grand-I-Oli** for 80-90 seconds, or until heated to an internal temperature of 165°F.
3. Layer the **5 Cheese Grand-I-Olis** with the chihuahua and cheddar cheeses on an oven-safe serving dish.
4. Broil the **5 Cheese Grand-I-Oli** for 1-2 minutes, or until the cheese has melted.
5. Top with the pico de gallo and jalapeño peppers.
6. Garnish with the cilantro.

