



Paleo Nachos Part Deux

Yields: 8P, 7C, 16+F

Ingredient List:

- 1 lb grass-fed ground beef
- 4 cloves fresh garlic, smashed and roughly chopped
- 1 red onion, small diced (3/4 for beef and 1/4 for guac)
- 1 sweet potatoes, sliced on a slight angle into thin chips no thicker than 1/8"
- Juice of 1-2 lime
- 1/2 avocado, roughly chopped
- 1 tomato, small diced
- 1/2 jalapeño, small diced
- 1/4 bunch fresh cilantro, chopped plus 2-3 sprigs for garnish
- 1 tablespoon chipotle paste
- 2 tablespoons bacon fat or oil
- Massie Mayo, as garnish
- Kosher salt
- Black pepper

Preparation Instructions:

1. Place ground beef on a paper towel to absorb excess moisture. Set aside.
2. Heat a cast iron skillet with bacon fat or oil. When fat reaches 350°-375°, begin to cook sweet potato chips. As the chips cook, flip them 2-3 times until they become crispy. When done, transfer to a paper towel, season with salt and a squeeze of fresh lime juice.
3. When chips are done, remove fat from skillet, leaving just enough to cook the beef. Reheat pan to 350°, then, season top side of beef with kosher salt and pepper and place, seasoned side down, in the pan. Season the top side.
4. Once meat is 1/4 cooked, add the garlic and a little more oil if necessary. Once the garlic toasts, fold it into the beef and then add the onion.
5. While meat mixture is cooking, prepare your guacamole by combining the avocado, red onion, lime juice, tomato, jalapeño and cilantro. Season with salt and pepper to taste and set aside.
6. When meat is 90% cooked, fold in the chipotle paste, finish cooking and cut the heat.
7. To plate: divide the sweet potato chips onto two plates, top with beef mixture, and guacamole. Garnish with Massie Mayo and sprigs of fresh cilantro.
8. Poila! Serve it up to those you love most, smile because your a Culinary Ninja and you're keeping Nacho Night alive!!!

“Keep It Paleo!”