



## SHRIMP & CHORIZO NACHOS

### INGREDIENTS

- 6 cups Mission® Rounds Tortilla Chips
- ½ lb. chorizo
- 1 lb. package raw shrimp, peeled, tails removed (26-30 count)
- 1 cup shredded Monterey Jack cheese
- ½ cup shredded cheddar cheese
- ¼ cup sour cream
- 2 Tbsp. lime juice
- 1 tomato, chopped
- 2 Tbsp. chopped cilantro

### INSTRUCTIONS

Heat oven to 350°F. Brown chorizo in 10-inch oven-proof skillet. Remove cooked chorizo with slotted spoon; blot with paper towel. Add shrimp to skillet. Cook shrimp in chorizo drippings until they are pink; remove from skillet and blot with paper towel. Drain fat from skillet; wipe with paper towel. Place half of chips in skillet, top with half of chorizo, half of shrimp and half of cheese; repeat layers with remaining ingredients. Bake 5 minutes or until hot and cheese is melted. Meanwhile, in small bowl combine sour cream and lime juice; set aside. Sprinkle with tomato and cilantro, serve with sour cream mixture.

**Serves:** 4

**Prep time:** 15 minutes

**Ready in:** 20 minutes

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