

Fundido Nachos

TOTAL TIME
55 mins

SERVINGS
18



Spice up your menu with our new take on loaded nachos made with Signature Cream of Chicken Soup, melted cheese and crumbled spicy sausage, topped with tomatoes and green onions. This delicious starter is perfect for any menu!

MADE WITH



Signature Cream of Chicken

CASE CODE 08054

Ingredients

30 mL	Vegetable oil
340 g	Onion, chopped
35 g	Garlic, minced
30 mL	Chipotle peppers in adobo sauce
14 g	Cumin, ground
1 tub (1.81 kg)	Signature Cream of Chicken
710 mL	Water
283 g	Chorizo sausage, cooked
227 g	Queso fresco, crumbled
226 g	Mexican blend cheese, shredded
16 g	Cilantro, minced
1 kg	Tortilla chips
225 g	Extra sharp Cheddar cheese, shredded
411 g	Tomatoes, diced, chopped
128 g	Green onion, thinly sliced

Directions

- 1** In a large skillet, heat oil over medium-high heat. Add onion. Sauté for 10 minutes, or until golden and caramelized.
- 2** Stir in garlic, chipotle with adobo and cumin. Cook 2-3 minutes.
- 3** Mix in Signature Chicken Soup and water. Bring to a simmer. Return to a simmer.
- 4** Mix in chorizo. Return to a simmer.
- 5** Stir in cheese and cilantro. Heat through. Reserve.

CCP: Heat to a minimum internal temperature of 74 °C (165°F) for 1 minute.

CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Assemble Each Serving

Portion the following into individual casserole dishes and bake at 350°F for 5 minutes or until cheese begins to melt.

- 30 g (1 cup) tortilla chips
- 4 oz. ladle, ½ cup hot Fundido
- #30 scoop, 2 Tbsp. shredded Cheddar

For garnish

Top with the following and serve immediately:

- #30 scoop, 30g (2 tbsp) diced tomatoes
- #60 scoop, 10 g (1 tbsp) green onion
- CCP: Hold for hot service at 140°F or higher until needed