Ultimate Carne Asada Nachos Recipe

Introduction

If you're looking to spice up your snack game, Carne Asada Nachos are the perfect dish to satisfy your cravings. Combining the rich flavors of marinated skirt steak, melted cheese, and fresh toppings, this recipe is guaranteed to please a crowd. Whether for a game day treat or a casual dinner, these nachos are a delicious way to enjoy a classic Mexican dish.

Detailed Ingredients with measures

2 tablespoons reduced sodium soy sauce
2 tablespoons freshly squeezed lime juice
3 cloves garlic, minced
2 teaspoons chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
1 tablespoon canola oil
1½ pounds skirt steak, cut into 1/2-inch pieces
12 ounces tortilla chips
8 ounces extra-sharp cheddar cheese, grated
¾ cup pico de gallo, homemade or store-bought
1 avocado, halved, peeled, seeded, and diced
1 jalapeño, thinly sliced
½ cup queso blanco, homemade or store-bought
½ cup chopped fresh cilantro leaves

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes
Total Time: 30 minutes
Yield: Serves 4-6

Enjoy making these Carne Asada Nachos and indulge in the delightful combination of flavors and textures. Perfect for any occasion!

Detailed Directions and Instructions

Step 1: Preheat the Oven

Set your oven to 400°F (200°C). Lightly oil a baking sheet or coat it with nonstick spray.

Step 2: Prepare the Marinade

In a medium bowl, combine the soy sauce, lime juice, minced garlic, chili powder, ground cumin, and dried oregano.

Step 3: Cook the Steak

Heat the canola oil in a large skillet over medium-high heat. Add the skirt steak pieces and the prepared marinade. Cook, stirring often, until the steak has browned and the marinade has reduced, about 5-6 minutes, or until the steak reaches your desired doneness.

See also Chocolate Chip Cheesecake

Step 4: Assemble the Nachos

Arrange the tortilla chips in a single layer on the prepared baking sheet. Evenly distribute the cooked steak over the chips, followed by the grated cheddar cheese and pico de gallo.

Step 5: Bake

Place the baking sheet in the preheated oven and bake until the nachos are heated through and the cheese has melted, approximately 10-12 minutes.

Step 6: Add Toppings

Once baked, remove the nachos from the oven. Top with diced avocado, sliced jalapeño, chopped cilantro, and drizzle with queso blanco.

Step 7: Serve

Serve immediately and enjoy your homemade Carne Asada Nachos!

Notes

Serving Suggestions

Serve immediately for the best texture and flavor.

Storage Recommendations

Leftover nachos may become soggy; store individual components separately if possible.

Variations

Feel free to customize toppings based on personal preferences, such as adding sour cream or black beans.

Optional Accompaniments

Serve with additional lime wedges or hot sauce for an extra kick.

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Cook techniques

Marination

To enhance the flavor of your skirt steak, marinate it for at least 30 minutes in the mixture of soy sauce, lime juice, garlic, chili powder, cumin, and oregano. This allows the meat to absorb the flavors deeply.

Searing

When cooking the steak, ensure the skillet is hot before adding the meat. This helps to achieve a good sear, locking in the juices and flavor. Cook until browned but avoid overcooking to maintain tenderness.

Layering

For the perfect nachos, layer the tortilla chips evenly on the baking sheet before adding toppings. Distribute the cooked steak, cheese, and pico de gallo uniformly to ensure even melting and flavor distribution.

See also Small Serve Chocolate Mousse Cake

Baking

Bake the nachos in a preheated oven at 400°F (200°C) to ensure that the cheese melts perfectly and the chips get crispy. Watch closely to avoid burning.

Topping Distribution

After baking, add fresh toppings like avocado, jalapeños, cilantro, and queso blanco evenly over the nachos for a burst of freshness and color.

FAQ

Can I use a different cut of meat?

Yes, you can use other cuts such as flank steak or even chicken if you prefer.

What can I substitute for queso blanco?

Cream cheese or a blend of sour cream and shredded cheese can be used as a substitute.

How do I make homemade pico de gallo?

Combine diced tomatoes, onions, jalapeños, cilantro, lime juice, and salt

to taste in a bowl.

Can I prepare the nachos in advance?

While assembling the nachos in advance is possible, it's best to bake and serve them immediately for optimal crispness.

How do I store leftovers?

Store any leftover nachos in an airtight container in the refrigerator for up to 2 days. However, keep in mind that the chips may become soggy.

Conclusion

Enjoying homemade Carne Asada Nachos is a delightful way to experience bold flavors and textures in a single dish. The combination of marinated steak, melted cheese, and fresh toppings creates a satisfying meal perfect for sharing or indulging on your own. Try this recipe for a fun twist on traditional nachos, and feel free to get creative with additional toppings or variations.

Spicy Chicken Nachos

Swap the skirt steak for shredded spicy chicken marinated with chipotle and lime for a flavorful alternative that packs a punch.

See also Shortcrust pastry with plums

Vegetarian Nachos

Use black beans or refried beans, along with a mix of grilled vegetables like bell peppers and onions, topped with melty cheese and fresh guacamole for a delicious meat-free option.

BBQ Pulled Pork Nachos

Replace the steak with tender pulled pork tossed in your favorite barbecue sauce and top with coleslaw for a tangy, savory twist.

Mediterranean Nachos

Use pita chips instead of tortilla chips, and top with grilled chicken, feta cheese, olives, diced tomatoes, and tzatziki sauce for a refreshing Mediterranean-inspired dish.

Buffalo Cauliflower Nachos

Roast cauliflower florets tossed in buffalo sauce and place them over tortilla chips, topped with blue cheese, ranch dressing, and green onions for a spicy vegetarian option.
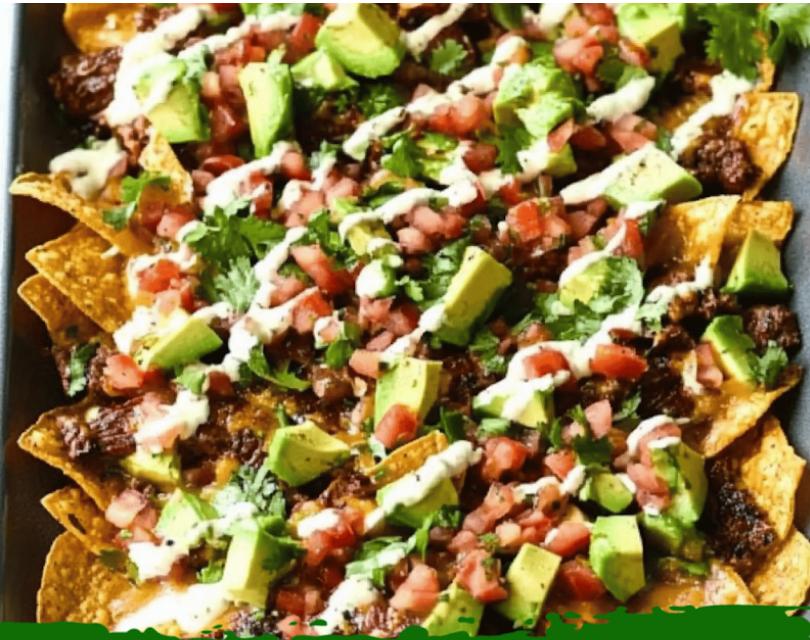
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