

GameDay Nachos:

Crispy Baked

Potatoes & Chili



Ingredients

- ☐ 1 large Sweet Potato, cut into fries
- ☐ 2 Russet Potatoes, cut into fries
- ☐ 2 tsp Garlic Powder
- ☐ 3 tbsp Corn Starch
- ☐ Sea Salt
- ☐ Pepper
- ☐ 1 tbsp Avocado Oil

- ☐ 1 lb Ground Beef
- ☐ 1.5 tbsp Chili Powder
- ☐ 14.5 oz chopped Tomatoes
- ☐ 6 oz Water
- ☐ 7 oz Black Beans
- ☐ 25 g Mexican Cheese (or Monterrey & Cheddar), shredded

- ☐ Jalapeno
- ☐ Cilantro
- ☐ Avocado

Utensils

- ☐ Baking Sheet
- ☐ Cast-iron
- ☐ Medium pan

Cooking Instructions

1. Set oven to 420°
2. In sealable plastic bag, add potato wedges and seasoning
3. Seal bag and shake vigorously
4. Take wedges out and place on baking tray lined with parchment paper
5. Drizzle oil over potatoes then toss in oil until well coated
6. Spread potatoes on baking sheet (do not overcrowd)
7. Bake for roughly 40 minutes, shaking pan halfway through
8. Set oven to broil for final 2 minutes

9. While potatoes are roasting set nonstick pan to medium-high and add ground beef
10. Chop and cook until no longer pink (2-3 minutes)
11. As meat cooks, add in chili powder
12. Add in crushed tomatoes, water, and black beans
13. Stir, reduce heat to low simmer, then cover and cook for 30 minutes
14. Remove lid after 20 minutes and stir for remainder to thicken

15. Place baked potato wedges in oven safe bowl and add chili on top
16. Add cheese on top
17. Place in oven for 2-3 minutes
18. Garnish and serve