

Cheesy Nachos with Chorizo and Spiced Mangoes

Nachos. There's not much more that signifies game day, or epitomizes a couch hang-out with a bunch of your closest friends than grabbing at a cheesy, meaty, flavor-filled pile of crunchy tortilla heaven. This recipe uses our smoky chorizo and any leftover meat you've got around. You know the rules: There aren't any! Pile it high and make it good. Our spiced mangos nod to the spicy Mexican street snack called mango enchilado. If you question a fruit's place on a platter of nachos, you've never had mango dolled up with lime, chiles, salt and sugar.

See Cook's Note for options on what kinds of meat to use.

Ingredients

crema

¾ cup sour cream
1 teaspoon finely grated lime zest (from 1 lime)
1 tablespoon fresh lime juice (from ½ lime)
Pinch kosher salt

mango

1 firm but ripe mango, cut in ⅓ inch dice
½ teaspoon fresh lime juice
¼ teaspoon ancho chili powder
⅛ teaspoon cayenne
Pinch kosher salt
Sugar (optional)

beans

5 ounces chorizo, chopped
½ cup diced red or white onions (about ½ a small onion)
1 serrano chile, sliced with seeds
Kosher salt
1 (15-ounce) can black beans, rinsed and drained

assemble

1 (13-oz) bag sturdy tortilla chips
1½ cups warm shredded pork, or cooked chicken chopped into bite-size pieces (about 14 ounces)
6 cups shredded cheese
¾ cup salsa verde

¾ cup your favorite guacamole (for ours, [click here](#))

Thinly sliced rounds of fresh jalapenos and/or sliced pickled jalapenos (optional, garnish)

Picked cilantro leaves (optional, garnish)

Special equipment

1 half sheet pan or other large wide shallow ovenproof platter lined with foil

Directions

for the crema

Stir together the sour cream, lime juice and zest, and salt. Cover and chill until ready to serve.

for the mango

Sprinkle the mango with the lime juice, chile powder, cayenne and a pinch of salt, and mix to combine. Taste, and add a touch of sugar if your mango isn't sweet enough. Cover and chill until ready to serve.

for the beans

Sweat the chorizo in a medium nonstick skillet over medium heat until it's nice, red fat starts to render, about 6 minutes. Transfer the cooked chorizo with a slotted spoon to a paper-towel-lined plate and set aside to layer in the nachos. Add the onions, chiles and a pinch of salt to the fat in the skillet and cook, stirring occasionally, until the onions are soft and starting to color, about 6 minutes. Add the beans, season with salt and cook until warmed through, about 2 minutes. Transfer to a bowl and set aside.

to assemble

Preheat the oven to 375 degrees. Spread half of the chips in a layer on a half sheet or other large wide, shallow ovenproof platter. Top with half the beans, half the chorizo, half the meat (chicken or pulled pork) and half the cheese. Repeat, ending with cheese. Bake until the cheese is melted and everything is hot, 8 to 10 minutes. Drizzle with salsa, crema, guacamole and scatter with jalapenos, red onions or scallions, cilantro and spicy mangoes. Serve.

Cook's Notes

Choose cooked pulled pork or rotisserie style chicken that's undressed (no sauce) to avoid clashing flavors. Or use leftovers; braised brisket and chili work well.

total time: 50 minutes

active prep: 25 minutes

serves: 8 to 10

difficulty: easy to moderate