



ITALIAN NACHOS

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Combine the popularity of nachos with classic Italian flavors to create a bold new menu favorite. This recipe features crispy house-made pasta chips topped with zesty red sauce, Italian sausage, pepperoni, melted Grande Mozzarella Mild Provolone Blend and banana peppers, garnished with a drizzle of Alfredo sauce.

INGREDIENTS:

Italian Nachos:

- 3 oz. (1 cup) Pasta Chips (see recipe)
- 2 oz. (1/4 cup) Pizza sauce
- 2 oz. (1/2 cup) Italian sausage topping, fully cooked
- 1/2 oz. (7 slices) Pepperoni slices
- 3 oz. (3/4 cup) Grande Mozzarella Mild Provolone blend, shredded or diced
- 1/2 oz. (2 tbsp.) Banana peppers, sliced, drained
- 2 oz. (1/4 cup) Alfredo sauce, warm
- 1/2 oz. (2 tbsp.) Tomatoes, fresh, chopped
- 1/4 oz. (1 tbsp.) Black olives, sliced, drained
- 1/4 oz. (1/2 tbsp.) Grande Parmesan Cheese, grated

Pasta Chips:

- 24 oz. (8 cups) Wonton wrappers, refrigerated

YIELD:

One appetizer for sharing, 24 oz. (8 cups) chips

DIRECTIONS:

Italian Nachos:

1. Arrange 3 oz. Pasta Chips on pizza pan; top with 2 oz. pizza sauce, 2 oz. Italian sausage, 1/2 oz. pepperoni slices, 3 oz. Grande Mozzarella Mild Provolone Blend and 1/2 oz. banana peppers.
2. Bake at 500°F for 1 to 1 1/2 minutes in an impingement oven, at 500°F for 2 to 2 1/2 minutes in a deck oven or until cheese is bubbly and melted.
3. Slide nachos onto serving plate; top with 2 oz. Alfredo sauce, 1/2 oz. tomatoes, 1/4 oz. black olives and 1/4 oz. grated Grande Parmesan Cheese.

Pasta Chips:

1. Cut wonton wrappers in half diagonally, forming triangle-shaped "chips."
2. Working in several small batches, deep-fry at 350°F for 10 seconds or until light golden; shake basket and drain.

VARIATION:

- * Substitute Grande 50/50 Blend or Provolone Shred for Grande Mozzarella Mild Provolone Blend.
- * Substitute prepared tortilla chips as alternate to pasta chips if desired.

