



During a recent visit to Brockville, we stopped for some food and had some “Irish nachos”. Instead of corn tortilla chips, they used potatoes on the base. What a brilliant idea! In my version, I found hash browns that served as individual serving sized plates. I can’t begin to tell you how delicious these are.

Irish Nachos

Ingredients

625g bag Cavendish Hash Brown Waffles
1/2 kg lean ground beef (about 2 cups)
1 tablespoon olive oil
1 package taco seasoning mix
1 cup sour cream
1 tomato, chopped
2 fresh green onions, sliced
1/2 cup sliced jalapenos
1 1/2 cups grated cheddar cheese

Instructions

Heat your oven to 450°F and place the hash browns onto a baking sheet without overlapping them. Bake for 15 minutes and then remove them from the heat. Flip them over and bake for an additional 10 minutes.

While the hash browns are cooking, heat the oil in a large pan and add the ground beef and the taco seasoning mix. Break the beef into small pieces while stirring and cook for 7 to 10 minutes until fully browned.

Cover each hash brown with the cooked meat. Add cheese on top of the meat, followed by the sliced onions, jalapenos, and chopped tomatoes.

Turn the oven to broil and cook until the cheese has melted (should be no more than 5 minutes). Serve immediately with sour cream.

Makes 12 individual nachos.