



# Cooper<sup>®</sup> Cheesesteak Nachos



MELT



SERVES: 4



## Ingredients

- 1 tablespoon olive oil
- 1 pound thinly sliced round steak (or 2 packages of frozen sandwich steak meat)\*
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh black pepper
- 2 tablespoons butter, divided
- 1/2 green bell pepper, seeds and ribs removed, diced
- 1/2 red bell pepper, seeds & ribs removed, diced
- 1/2 medium yellow onion, diced
- 1 tablespoon Worcestershire sauce
- 1 1/2 cups Mason Jar Cheese Sauce
- 1 large bag corn tortilla chips

## Directions

1. Preheat oven to 350°F.
2. In a skillet, heat olive oil over medium heat. Add steak, salt, and pepper. Cook until steak is cooked through, then remove from heat and transfer to a plate.
3. In the same skillet, melt 2 tablespoons butter over medium heat. Once butter has melted, add bell peppers, onions, and Worcestershire sauce. Cook until onions start to brown, or 5 to 7 minutes. Return the steak to the pan, stir and sauté for an additional 1 to 2 minutes. Remove from heat and set aside.
4. Portion tortilla chips on parchment paper on a cookie sheet or oven-proof pan. Bake in oven for 5 minutes, making sure not to burn the chips.
5. Heat 1 1/2 cups of preprepared Mason Jar Cheese Sauce in a microwavable dish on high for 1 minute. Stir, then heat for another 30 seconds. Make sure the sauce does not scorch or burn.
6. Pour half of the Cooper<sup>®</sup> cheese sauce over the chips. Portion the steak, pepper, and onion mixture over the nachos. Drizzle the remaining hot Cooper<sup>®</sup> cheese sauce over the nachos and serve.