

Buffalo Nachos

INGREDIENTS:

8 oz Chorizo	8 oz Black Beans
16 oz Ground Buffalo	Scoops Tortilla Chips
Pinch Red Pepper Flakes	4 oz Goat Cheese
½ C Sour Cream	Pico de Gallo
½ oz Chipotle Chili Pepper	



DIRECTIONS:

1. Sauté the chorizo and buffalo meat with a pinch of red pepper flakes.
2. While the buffalo and chorizo suaté, combine sour cream and chipotle chili pepper in a blender.
3. Add the black beans to the buffalo and chorizo mixture to heat.
4. Place the chips on a platter and put approximately a half tablespoon of the buffalo, chorizo and black bean mixture on each chip. Top with a few crumbles of goat cheese, pico de gallo, and a dot of the sour cream and chipotle chili pepper mixture.



Pair with Fat
Tire Beer.

Table 14 Restaurant at
Radisson Denver Southeast

