



Noreen's Kitchen

Liquid Gold VELVEETA®

Sriracha Burger Nachos

Ingredients

Burgers

1 pound ground beef
1 pound ground pork
1/2 cup of tomato & green chili blend
4 to 6 cloves garlic, minced
2 tablespoons taco seasoning
1 tablespoon Sriracha

Sriracha Crema

1 cup sour cream
1/2 cup heavy cream or milk
1 tablespoon Sriracha

1 pound good quality tortilla chips

Cheese Sauce

2 pound brick VELVEETA® cheese
1/2 to 1 cup tomato & green chili blend
1/2 cup milk (if needed to thin)
1 tablespoon or more of Sriracha

Nacho Toppers

Diced fresh tomatoes
Sliced jalapenos
Sliced green onion or
Chopped white onion
Grated cheddar/Jack cheese
Lime Wedges

Step by Step Instructions

Combine ingredients for burgers in a large bowl and blend together by hand until well incorporated.

Divide meat mixture and form into 6 patties. Press a hole in the center of each patty to allow for even cooking. Place patties on a baking sheet.

Cook burgers on a hot grill until well medium well. Remove from grill and allow to rest before cutting up into chunks for nachos.

To make the Crema:

Place sour cream, milk or heavy cream and Sriracha into a blender and blend until well combined. Alternatively this can be done in a bowl with a whisk. This mixture can be put into a squeeze bottle for easy serving.

To make VELVEETA® cheese sauce:

Cube VELVEETA® and place in a saucepan along with 1/2 to 1 cup of the tomato and green chili blend over medium heat. Continue to stir until melted. If mixture is too thick for your liking, you can add 1/4 cup of milk to the mixture until it reaches desired thickness. Add Sriracha and stir well.

Serve ingredients together to make a fabulous "build your own" nacho bar for family and friends

Enjoy!