



**Slap Ya Mama**

Slap Ya Mama Cajun Products

<http://slapyamama.com>

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## Slap's Game Day Nachos

Ready for some real game day food? It's not game day without Slap Ya Mama's Game Day Nachos! All your favorite nacho game day needs including shredded chicken, ground beef, topped with your favorite seasonings and Slap Ya Mama's original and hot blend seasonings.

### Ingredients:

- 1 tbsp olive oil
- 1 yellow onion, chopped
- 1 lb ground beef
- 1 lb chicken breast, cooked & shredded
- 1 red bell pepper, chopped
- ½ tsp paprika
- ¼ tsp cumin
- 2 tsp [Slap Ya Mama Original Blend Seasoning](#)
- 1 can chili beans (16oz), drained
- ½ cup water
- 6 roma tomatoes, diced
- 2 jalapenos, seeded & diced
- ½ bunch cilantro, chopped
- 1 lime, juice
- ¾ tsp [Slap Ya Mama Hot Blend Seasoning](#)
- tortilla chips
- 1 ½ cups cheddar cheese
- 1 ½ cups monterey jack cheese
- 1 avocado, pitted & diced
- sour cream for topping (optional)

### Directions:

#### Meat & Beans:

In a large skillet over medium-high heat, add olive oil and ¾ of the onion. Sauté onions until softened, then add ground beef. Cook until ground beef is browned thoroughly. Drain fat from the pan. Add shredded chicken breast, red bell pepper, paprika, cumin and Slap Ya Mama Original Blend Seasoning. Stir until fully combined, add water and beans, mix well. Reduce heat to a low and let simmer while preparing the pico de gallo.

#### Pico De Gallo:

In a large bowl, combine tomatoes, jalapeños, cilantro, lime juice and Slap Ya Mama Hot Blend Seasoning. Mix well and set aside.

#### Building a Tower of Nachos:



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On a large platter or plate, place a layer of nachos. Top that layer with a layer of meat and beans, followed by a layer of cheese. Continue this process making each tri-layer a little smaller than the one before until you have ran out of everything. Place in the microwave for 30 second intervals until the cheese is completely melted and bubbly. Top with pic de gallo and avocado with a little sour cream if you so choose. Serve and enjoy while cheering and screaming at the tv as if you are the coach of your favorite team. Have fun!