



Oklahoma Steakhouse Nachos

Prep Time	N/A
Cook Time	35 minutes
Cool Time	N/A
Total Time	35 minutes
Servings	6

Ingredients

- 1-1/2 lbs. ground sirloin
- 1 Tbsp. Montreal steak seasoning
- 1/4 cup olive oil
- 1 lb. sliced mushrooms
- 1 large red onion, chopped
- 3 cloves garlic, crushed
- 1 Tbsp. Lea & Perrins®
- 1 Tbsp. Heinz 57®
- 2 tsp. kosher salt
- 1 tsp. black pepper
- 1 lb. On The Border® Tortilla Chips
- 1 cup crumbled blue cheese
- 1/4 cup grated Parmesan cheese
- 1/2 cup sliced green onions

Directions

1. In a large skillet over medium heat, warm the oil.
2. Add the onion, mushrooms and garlic; cook, stirring occasionally, until soft and golden brown, about 15 minutes.
3. Add the sauces, salt and pepper. Mix well. Check for salt and add more if needed.
4. In another large skillet over medium-high heat, crumble the sirloin into the pan.
5. Season with the steak seasoning and add a little oil if the meat is dry.
6. Cook for about 10 minutes until the meat is fully cooked.
7. When the meat and mushroom mixture are done and hot, place the chips in a pile on a platter.
8. Top with the sirloin, spreading it evenly over the pile.
9. Top the meat with both cheeses.
10. Top the cheese by spooning the mushroom mixture over the top.
11. Sprinkle the green onions over the top of it all.