

Individual Loaded Nachos

Elisabeth Watkins, age 12

Ingredients

1/2 tri-tip
Salt and pepper, to taste
Garlic powder, to taste
40 corn tortilla chips
1 1/8 cups refried beans
2 cups cheddar cheese, shredded
40 sliced olives

Directions:

Rub tri-tip with salt, pepper, and garlic powder. Roast at 425 degrees for 35-40 minutes. Let rest, covered for 10 minutes.

Dice half of the tri-tip across the grain into small, bite-sized pieces.

Lay 10 chips flat on a microwave-safe dish.

Spread 1 tsp. of refried beans on each chip. Sprinkle with cheese. Add 2-3 pieces of tri-tip.

Microwave on high until cheese melts. About 15-20 seconds.

Add 1 sliced olive on each chip.

Repeat 3 more times, using all of the chips.

Chef's tip: Serve with sour cream and guacamole.

Serves 4.