

IRISH NACHOS *with Cherubic Heavenly Young Gouda*

Ingredients

3 pounds Russet potatoes, sliced thin
 6 slices bacon (cooked and chopped)
 2 tbsp pre-made taco seasoning
 2 tbsp olive oil
 12 oz Cherubic Gouda, shredded
 1 bunch of scallions (4-5)

4 tbsp chopped chives
 1 Jalapeno pepper, deseeded
 1 cup Pico de Gallo
 1 cup Greek yogurt
 1 pickled red onion



Directions

Cook bacon in a cast iron skillet over low-medium heat until crisp. Transfer bacon to a paper towel-lined plate and set aside. Alternatively, you can bake the bacon in a single-layer on a baking sheet and bake at 400°F until crisp (15-20 minutes). Preheat oven to 400°F. Thinly slice the Russet potatoes, leaving the skin on. Toss the potatoes in olive oil and season with taco seasoning. Place onto 2 baking sheets. Bake for 15-20 minutes, until they start to brown. Flip and cook for an additional 15-20 minutes until crisp. While the potatoes are baking, shred the Cherubic Gouda, dice the bacon, and thinly slice the jalapeno, chives and scallions. When the potatoes are done baking, remove from the oven. Sprinkle half the cheese over one of the sheets of potatoes. Arrange the potatoes from the second sheet on top of the cheese, and sprinkle the rest of the cheese on top. Bake for an additional 10 minutes until the cheese is melted. Top with bacon, scallions, jalapeno, chives, scallions and pickled red onion. Serve with Pico de Gallo and Greek yogurt.