



Cheese Entrees & Sides

Ballpark Nachos: Get Ready to Go Yard



CUBE MELT



Serves: 4

Ingredients

- 1 tablespoon olive oil
- 1 whole green onion, diced
- 2 pounds ground beef*
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika
- 1/2 teaspoon cumin
- 1/4 teaspoon crushed red pepper
- 1/2 teaspoon salt
- Tortilla chips
- 6 whole Roma tomatoes, diced
- 1 whole jalapeño pepper, finely diced
- 1 whole avocado, pitted and diced
- 1/2 cup black olives
- 8 ounces sour cream
- **Cheese Sauce:**
 - 2 tablespoons butter
 - 2 tablespoons all-purpose flour
 - 1/3 cup whole milk
 - 1 pound Cooper® Sharp Yellow cheese, cubed (approximately 2 1/2 cups)

Directions

1. In a skillet over medium-high heat, add the olive oil and half of the diced onion. Cook until the onions begin to soften, then add the ground beef. Cook the meat until it's totally browned, then drain the fat. Add chili powder, paprika, cumin, crushed red pepper, salt, and pepper, and stir to combine. Reduce the heat to low and simmer while you prepare the other ingredients.
2. **PREPARE THE COOPER® CHEESE SAUCE:**
Melt butter in a medium saucepan over medium heat. Once melted, add flour and stir for one minute to create a roux. Whisk in the whole milk and stir until thick. Add Cooper® Sharp cheese and stir with a wooden spoon until creamy.

3. BUILD YOUR NACHOS:

Place a layer of tortilla chips on a platter or plate. Top with a layer of the beef mixture, then pour on the melted Cooper® cheese. Sprinkle on the diced tomatoes, jalapeño peppers, avocado, olives, and green onions. Add dollops of sour cream in center.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.