



S I E R R A
GOLD
S E A F O O D

A fresh, flavorful poke bowl you can whip up in minutes—no cooking required!

Seafood Nachos - Loaded & Legendary!

Ingredients:

Nachos

- 10–12 oz tortilla chips
- $\frac{3}{4}$ lb cooked shrimp, peeled, deveined, chopped into bite-size pieces
- $1\frac{1}{2}$ cups shredded Monterey Jack or Mexican-blend cheese
- $\frac{1}{2}$ cup diced tomatoes
- $\frac{1}{4}$ cup sliced jalapeños (fresh or pickled)
- 2 tbsp chopped fresh cilantro

Creamy Drizzle

- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup mayonnaise
- 1 tbsp lime juice
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{4}$ tsp salt

Optional Toppings

- $\frac{1}{2}$ cup diced avocado or guacamole
- Hot sauce, to taste
- Extra lime wedges

Instructions:

- Preheat to 400°
- Build the nachos
- Spread tortilla chips evenly on a large oven-safe skillet or sheet pan. Sprinkle with half the cheese and shrimp. Add remaining chips, shrimp, and cheese.
- Bake for 10–12 minutes, until cheese is melted and bubbly.
- Make the drizzle - Whisk sour cream, mayo, lime juice, garlic powder, and salt until smooth.
- Finish & serve - Remove nachos from oven. Top with tomatoes, jalapeños, cilantro, and drizzle sauce generously. Add optional toppings if desired.