

Scott's Thanksgiving Leftovers Nachos

(Serves 6-8)

The day after Thanksgiving is always harder than the day of, especially if there is a lot of food leftover from the big feast the day before. I ran across an idea on Food & Wine about leftovers and decided to incorporate one of their ideas into some of mine. Here is a fun idea that is very different than most other recipes, but undeniably fun and delicious and an unexpected surprise! Enjoy!

Ingredients:

Extra-virgin olive oil, for brushing

1 lb. thick tortillas chips

2 lbs. shredded Pepper Jack cheese

3 cups diced roasted vegetables

1 lb. shredded or diced roasted turkey

3/4 cup whole cranberry sauce* (optional)

1 cup mashed potatoes (in dollops over chips)* (optional)

Cilantro sprigs, thinly sliced jalapeños, and pickled red onion, for topping (optional)

1 cup Guacamole for topping (optional)

Sour cream and hot sauce, for serving

Directions:

Preheat the oven 400°. Brush a large rimmed baking sheet with olive oil. Spread half of the tortilla chips on the sheet and top with half each of the cheese, vegetables, turkey, and cranberry sauce. Repeat the layering with the remaining chips, cheese, vegetables, turkey, and cranberry sauce. Bake for 12 to 15 minutes, until the cheese is melted.

Top the nachos with guacamole, cilantro, jalapeños, and pickled red onion; serve right away with sour cream and hot sauce.

Notes:

I don't like sweet things on nachos so I would bypass the cranberry sauce but it does add an interesting flavor to them so if you like it, then use it. I also prefer mashed potatoes to sweet potatoes with this recipe, especially if the sweet potatoes have a sweet crumb/pecan topping but again, if you like this, use it.

Some of these items are optional. Use them if you like them. Also, feel free to use any of your own leftovers which you feel would be good with nachos.