



Dairy Isle Pub Style Irish Nachos

Ingredients

- 5 large yellow skin potatoes scrubbed
- 2 tbsp olive oil
- 1/2 tsp dried thyme leaves (crushed)
- 1.5 cups shredded Dairy Isle Old Cheddar Cheese
- 6 slices pre-cooked bacon (chopped)
- 3 minced green onion stalks
- 1/2 cup sour cream
- 1/2 cup guacamole
- 1 ripe tomato
- Sea salt and black pepper (to taste)

Method

- Preheat oven to 425 degrees.
- Slice potatoes with skin on into 1/4 inch rounds - rinse and pat dry
- Stir to combine potato rounds, olive oil, thyme, salt and pepper in a large bowl.
- Place potatoes in a single layer on parchment lined baking sheet. Bake for 15-20 minutes, turn over, and continue baking for an additional 15-20 minutes (or until potatoes are crispy).
- Remove potatoes from baking sheet or oven safe platter
- Sprinkle with Dairy Isle Old Cheddar Cheese and bacon, and return to the oven for 3 to 4 minutes, or until cheese is melted.
- Sprinkle with green onions and tomato, and serve with sour cream and guacamole