

## Sheet Pan Blue Cheese Nachos

*This recipe was provided by our friend and recipe creator, Graham R. and his dog, Carl.*

### Ingredients:

#### For the Pickled Peppers

- 3 jalapenos, sliced
- 3 red jalapenos, slices
- 2 garlic cloves, smashed
- ½ cup water
- ½ cup white vinegar
- 1 tablespoon honey or sugar
- ½ teaspoon salt

#### For the Nachos

- 1 bag Heinen's Kettle Cooked Potato Chips
- ½ cup blue cheese
- 2 medium tomatoes
- 3 green onions
- 1 package of Heinen's thick-cut bacon
- Salt & pepper to taste
- Pickled peppers ( see recipe above)



### Instructions:

#### For the Pickled Peppers

1. Add sliced peppers, water, white vinegar, honey or sugar and salt into a saucepan, stirring until the salt and sugar dissolves. Bring to a boil over medium heat. Pour the mixture into a quart jar.
2. Seal the jar and allow the peppers to sit for at least 24 hours before opening. These will keep for up to 2 weeks in the refrigerator.

#### For the Nachos

1. Make the pickled peppers ahead of time (see recipe above.)
2. Cook the bacon and crumble into small pieces. Dice the tomatoes and onions then add salt & pepper to taste. Mix the tomatoes, bacon, onions & blue cheese.
3. Line a sheet pan with foil (we are tailgating after all, who has time to clean!?). Spread the chips out evenly and top with the blue cheese mixture. Toss this on the grill while the coals are still hot for 5 minutes or until the cheese melts and you're good to go. Using a broiler works just as well and takes 2-3 minutes. Top with pickled peppers and dig in!