



CORNED BEEF NACOS

Here's a fun way to use up some of that leftover corned beef. And who doesn't love nachos?!?!?

INGREDIENTS

- 1 large potato
- 1 cup shredded cheese
- 1/2 lb cooked corned beef
- 1/4 cup chopped green onions or chives
- 1/4 cup sour cream optional

INSTRUCTIONS

1. Preheat oven to 350. Slice potatoes diagonally (using a mandolin helps) into about 1/4 inch slices
2. Arrange in your skillet so that there isn't much overlap on the potatoes, this will help get as much cheese to potato as possible. Bake for about 20 minutes until tender with a fork.
3. Take out of the oven, and cover with cheese then top with corned beef. cook for about 5-10 minutes.
4. Garnish with green onion, sour cream, and any other of your favorite toppings. Enjoy!.



Note:

You can use a baking sheet lined with parchment instead of the skillet.

You can swap out the potato for waffle fries.

Don't forget to add some jalapeños for a little kick! Black olives work on these too.