



KimCheesey Nachos

Yield: 10 each appetizer servings

Ingredients:

- 2 lbs [Don Pancho® Thin Yellow Corn 4-Cut](#) (79341.01365)
- 2 Tbsp Kosher salt
- 5 cups Kimchi, drained of excess liquid, sautéed, and kept warm
- 10 cups Monterey Jack cheese, shredded
- Cilantro leaves, picked
- Toasted sesame seeds

Gochujang Crema

- 2 Tbsp Gochujang paste
- 2 cups Sour cream
- 1/4 cup Apple cider vinegar

Directions:

1. For Gochujang Crema, mix all ingredients together. Set aside.
2. Preheat fryer to 350°F and oven to 425°F.
3. Fry chips stirring often for 40-50 seconds until crisp. Pull from fryer and season with kosher salt and drain on paper towels.
4. Layer ingredients as follows:
 - 2 oz Don Pancho® Thin Yellow Corn 4-Cut, fried
 - 1/2 cup Monterey Jack cheese, shredded
 - 2 oz Don Pancho Thin Yellow Corn 4-Cut, fried
 - 1/2 cup Monterey Jack cheese, shredded
 - 1/2 cup Kimchi, drained of excess liquid, sautéed, and kept warm
 - 1/2 cup Monterey Jack cheese, shredded
5. Bake for 5-6 minutes until cheese is melted and golden brown.
6. Garnish with Gochujang Crema, toasted sesame seeds, and cilantro leaves.