

## ***Crispy Plantain Strip Nacho Platter with Ground Turkey, Avocado and Cotija Cheese***

*(Use of Tio Jorge® Plantain Strips)*



Servings: 2-4



Total Time: 20 min.



Level: Beginner

### Ingredients:

- 12 oz. TIO JORGE Plantain Strips
- Vegetable Oil for Frying; as needed
- ½ sweet onion, diced
- 2 garlic cloves, minced
- 2 tablespoons olive oil
- 1 pound 94% lean ground turkey (or whatever you choose)
- 1 ½ teaspoons ground cumin

- 1 teaspoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon onion powder
- ½ teaspoon salt
- ½ teaspoon pepper
- 1/8 teaspoon cayenne pepper
- 1/3 cup low-sodium chicken stock
- 6 ounces Crumbled Cotija Cheese
- 4 green onions, sliced
- 1 cup grape tomatoes, chopped
- 2 cups red cabbage, shredded
- 1 avocado, chopped
- 1/2 cup freshly torn cilantro

#### Instructions:

1. Preheat fryer to 350°F (177°C).
2. Add the plantain strips and cook until golden, 2-3 minutes.
3. Place in a paper towel-lined tray to absorb any excess oil.
4. Season with salt to taste and set aside.
5. Heat a large skillet over medium heat and add olive oil.
6. Add onions and garlic, stirring well and cook for 2 minutes.
7. Add in ground turkey, breaking up with a large wooden spoon. Cook until browned, about 6-8 minutes.
8. In a small bowl, combine chili powder, cumin, paprika, onion powder, cayenne, salt and pepper.
9. Add it to the turkey and stir well (continuing to break up the pieces of turkey with the spoon) until combined, then stir in chicken stock.
10. Toss well to combine.
11. Place the chips in a large platter and add half of the cheese over top of the chips.
12. Evenly spread turkey over the cheese and chips.
13. Cover with remaining cheese, tomatoes, cabbage, avocado and cilantro.