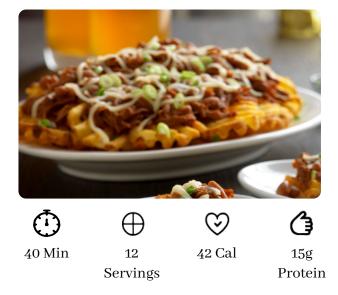


## **Bbq Beef Waffle Fry Nachos**

Use waffle fries instead of tortilla chips, the beans are baked rather than refried, and salsa is swapped out for barbecue sauce on shredded beef. Yum!

## **INGREDIENTS**

1 lb cooked beef Pot Roast or Brisket
1 package (20 to 24 ounces) frozen waffle fries
1 can (16 ounces) baked beans, drained
1/2 cup barbecue sauce
1 cup reduced-fat shredded mozzarella cheese
1/2 cup reduced-fat sour cream (optional)
1 green onion, chopped



## COOKING

1. Prepare waffle fries according to package directions. Shred beef pot roast with two forks.

2. Meanwhile, combine beef and barbecue sauce in a medium saucepan. Heat beef mixture over medium heat 8 to 10 minutes or until beef is heated through, stirring occasionally.

3. Reduce oven temperature to  $350^{\circ}$ F. Top waffle fries with beef mixture, beans and cheese. Bake in  $350^{\circ}$ F oven 5 to 7 minutes or until mixture is heated through and cheese is melted.

4. Top mixture with sour cream, if desired. Sprinkle with green onions.

## **NUTRITION**

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
12		7g	31mg		23g	15g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com