Matty’s 3-3-3 Nachos with Quick Jalapeño Queso

Prep: A few minutes | Cook: 3 minutes + stirring | Makes: To share

3 main ingredients. 3 minutes of microwave time. 3 steps to loaded nachos. Sharp cheddar, jalapeños, and a splash of milk become a quick queso, ready for your favorite chips and toppings.

Ingredients

Three-ingredient queso

• 8 ounces sharp shredded cheddar

• 1 tablespoon whole milk or half-and-half, plus more as needed

• Canned jalapeños, to taste (Matty uses about ½ can)

Pantry seasonings

• ½ tablespoon onion powder

• ½ tablespoon garlic powder

For the nachos

• Your favorite tortilla chips

• Salsa, sour cream, and guacamole, to taste

• Sliced scallions, to finish

Method

1. Combine the cheddar, milk or half-and-half, and jalapeños in a microwave-safe bowl. Stir in the onion powder and garlic powder.

2. Microwave at 50% power for 3 minutes total cooking time, stopping and stirring thoroughly every 30 seconds-six intervals. Stirring adds to the elapsed time. Watch the cheese as it melts; microwaves vary.

3. Stir until combined. Add a little more milk or half-and-half, gradually, until the queso reaches your preferred consistency. Serve warm immediately.

4. Arrange your favorite tortilla chips in a serving bowl or on a platter.

5. Spoon the warm jalapeño queso over the chips.

6. Add salsa, sour cream, guacamole, and sliced scallions to taste. Serve immediately while the chips are crisp and the queso is warm.

Kitchen notes

Matty’s chip pick: Laurie’s Buffalo Gourmet Premium White Corn Tortilla Chips-“the best I’ve ever had!” Use your own favorite sturdy tortilla chips, and make the toppings your own.