BBQ Beef Waffle Fry Nachos

40 MIN	12 SERVINGS	290 CAL	21 G PROTEIN

Total Time: 40 min



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.

   Cook's Tip: Two packages (17 ounces each) fully-cooked pot roast or brisket may be substituted for cooked pot roast or brisket. Remove beef from package, discarding au jus or gravy. Continue as directed in step 2.

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°F. Top waffle fries with beef mixture, beans and cheese. Bake in 350°F oven 5 to 7 minutes or until mixture is heated through and cheese is melted.

   Cook's Tip: Waffle fries may be transferred to an oven-safe baking dish. Continue as directed in step 3.

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

Test Kitchen Tips

Cook until fork-tender. When fork can be inserted without resistance and releases easily when pulled out, the beef is done.

