



IRISH NACOS

Here's another fun way to use up some of that leftover corned beef. And who doesn't love nachos?!?!?

INGREDIENTS

- 1 20 oz bag frozen seasoned waffle fries
- 1 C sauerkraut, drained and squeezed dry
- 1½ C cooked corn beef, roughly chopped
- 2½ C Swiss cheese, shredded
- ½ C thousand Island dressing, plus more for dipping
- 1/3 C green onions or chives, finely chopped

INSTRUCTIONS

1. Bake the fries according to the package instructions.
2. Preheat your broiler.
3. Sprinkle (in order) sauerkraut, corned beef, and Swiss cheese on top of the cooked fries.
4. Cook under a broiler set on "high" for 4-5 minutes or until the cheese is melted and bubbling.
5. Drizzle with Thousand Island Dressing and sprinkle with fresh chopped chives. Place additional dressing in a bowl for dipping. Serve immediately.



Note:

If you have leftover cabbage from your corned beef dinner you can use that instead of the sauerkraut. You can swap out the swiss for monterey jack. And of course, you can add some jalapeños.