

Plantain Chip Nachos

INGREDIENTS

- 1lb ground bison
- 2-3TBS ghee
- 2-3TBS chili powder
- 1-2TBS cumin
- 1TBS basil
- 1TBS oregano
- 1/2tsp cinnamon
- 1tsp sea salt
- Plantain Chips
- 1 bunch radishes, thinly sliced
- 2-3 avocados, chopped
- 3-4TBS sliced black olives
- Green onions, chopped
- Cilantro, chopped
- Cotija cheese
- Avocado oil
- Lime juice
- 1. Heat ghee in a large cast iron skillet.
- 2. Add bison and begin to brown. Add in chili powder, cumin, basil, oregano, cinnamon and sea salt then continue to cook until browned.
- 3. On a serving dish, layer plantain chips, meat, radishes, avocado and olives.
- 4. Top with green onions, cilantro, cotija cheese and a dash of avocado oil and lime juice.