

Bacon Gochujang Nacho Avalanche: The Ultimate Spicy Cheesy Party Plate

If you're a fan of spicy food, melty cheese, and bold flavor mashups, then this



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

? 6 strips bacon, cooked and crumbled

? 2 cups tortilla chips

? 1 % cups shredded cheddar cheese

? 2 tbsp gochujang sauce

? 1 ripe avocado, diced

? 1 lime, cut into wedges

? Swaps and Notes:

Cheese: Feel free to swap in Monterey Jack, Pepper Jack, or a cheese blend for extra melty goodness.

Protein: Want more substance? Add shredded chicken, ground beef, or tofu before baking.

Heat Level: Adjust the gochujang amount to suit your spice tolerance-or mix it with a little honey for a sweeter heat.

Add-ons: Pickled red onions, sliced jalapeños, or sour cream would also work beautifully here.

??? Instructions:

Preheat your oven to 375°F (190°C).

Spread tortilla chips evenly across a large baking sheet lined with parchment paper or foil.

Top with shredded cheese and crumbled bacon.

Drizzle gochujang sauce evenly over the nachos.

Bake for 10-15 minutes, or until the cheese is fully melted and bubbly.

Remove from oven and top immediately with diced avocado and a squeeze of lime juice.

Serve hot, right off the pan!

? Tips for Success:

For ultra-crispy nachos, avoid overlapping the chips too much on the pan.

Use thick-cut tortilla chips so they hold up under the toppings without getting soggy.

Serve with extra gochujang sauce or sour cream on the side for dipping.

? Serving Suggestions and Pairings:

This Crockpot Nacho Dip - for a creamy, melty contrast

These Sheet Pan Quesadillas - fast, filling, and crowd-pleasing

This Beer Cheese Dip - perfect for dunking and sipping

This Dorito Casserole - for that over-the-top cheesy crunch

These Totchos - if you're into nachos, you'll love their tater tot cousin

? Storage and Leftover Tips:

These nachos are best eaten fresh. If you do have leftovers, store them in an airtight container and reheat in the oven or air fryer to bring back the crunch.

Avoid microwaving, as it tends to make the chips soggy.

? More Recipes You'll Love:

This Crockpot Nacho Dip

These Totchos

DIRECTIONS

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2. Spread tortilla chips evenly across a large baking sheet lined with parchment paper or foil.
3. Top with shredded cheese and crumbled bacon.
4. Drizzle gochujang sauce evenly over the nachos.
5. Bake for 10-15 minutes, or until the cheese is fully melted and bubbly.
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10. Serve with extra gochujang sauce or sour cream on the side for dipping.
11. ? Serving Suggestions and Pairings: This nacho avalanche is a hit for game day spreads, movie nights, or casual dinner parties. For a full flavor-packed fiesta, pair it with:
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 13. These : Sheet Pan Quesadillas - fast, filling, and crowd-pleasing
 14. This : Beer Cheese Dip - perfect for dunking and sipping
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23. This : Dorito Casserole
24. ? Final Thoughts: The Bacon Gochujang Nacho Avalanche is everything you want in a snack-fast, indulgent, and bursting with flavor. Whether you're feeding a crowd or just yourself (no judgment here), this recipe is bound to become a go-to favorite. If you make it, don't forget to tag us on social media and let us know how you topped your avalanche!
25. ? Want more bold recipes? Follow us at [ChefManiac.com](https://chefmaniac.com) and never miss a cheesy, spicy, flavor-packed moment.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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