

Surf & Turf Nachos Explosion: The Ultimate Loaded Appetizer

Surf & Turf Nachos Explosion



OVEN
375°F

TIME
5-7 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 bag (about 13-16 ounces) sturdy tortilla chips
½ lb lean ground beef
½ lb large shrimp, peeled & deveined
1 tablespoon taco seasoning (for beef)
1 tablespoon unsalted butter (for shrimp)
1 clove garlic, minced (for shrimp)
2 cups shredded cheddar cheese or nacho cheese blend
... cup chopped fresh cilantro or green onion (for garnish)
Diced jalapeños (fresh or pickled)
Sour cream or Greek yogurt
Salsa or pico de gallo
Guacamole

DIRECTIONS

- 1. Cook the : Beef:** In a large skillet, brown the ground beef over medium-high heat, breaking it up with a spoon as it cooks, until no pink remains. Drain off any excess grease. Stir in the taco seasoning and a splash of water (about 2 tablespoons). Let it simmer for 5-7 minutes, stirring occasionally, until the liquid is mostly absorbed and the beef is well seasoned. Remove from heat and set aside.
- 2. Cook the : Shrimp:** In a separate medium pan or skillet, melt the unsalted butter over medium heat. Add the minced garlic and sauté for about 30 seconds until fragrant. Add the shrimp to the pan. Cook for about 1.5-2 minutes per side, stirring occasionally, until the shrimp turn pink and opaque and are cooked through. Do not overcook the shrimp, as they can become tough. Remove from heat and set aside.
- 3. Assemble the : Nachos:** Preheat your oven to 375°F (190°C). Spread the tortilla chips evenly in a large foil tray or a large, oven-safe baking dish. For a fully loaded experience, you can layer half the chips, then half the toppings, and then repeat with the remaining chips and toppings.
- 4. Layer & : Melt Cheese:** Evenly top the chips with the cooked ground beef. Then, generously sprinkle about half of the shredded cheddar or nacho cheese blend over the beef. Arrange the cooked shrimp on top of the cheesy beef layer. Sprinkle with the remaining cheese. If using diced jalapeños, scatter them on top now.
- 5. Melt & : Finish:** Pop the assembled nachos into the preheated oven for 5-7 minutes, or until the cheese is completely melted and bubbly. Watch carefully to prevent burning the chips.

6. Garnish & : Serve: Remove the nachos from the oven. Immediately sprinkle with chopped fresh cilantro or green onions. Serve hot and fresh with your favorite optional dips like sour cream, salsa or pico de gallo, and guacamole on the side.

SWAPS & NOTES

Tortilla Chips: Use sturdy, restaurant-style tortilla chips that can hold up to generous toppings.

Thin chips might break or get soggy.

Ground Beef: Lean ground beef is preferred to avoid excess grease.

Ground turkey or a blend of beef and pork can also be used.

TIPS FOR SUCCESS

Don't Overcook Shrimp: This is critical!

As soon as they turn opaque pink, remove them from the heat.

Layering is Key: Don't just dump all the toppings on top.

Layering ensures that every chip gets a good distribution of beef, shrimp, and cheese.

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

Original recipe: <https://chefmaniac.com/surf-turf-nachos-explosion-the-ultimate-loaded-appetizer/>