

# Bulgogi Nachos

## Ingredients

- Tortilla Chips
- Mexican-style shredded cheese
- sour cream
- mayonnaise
- gochujang*
- lime juice
- [bulgogi beef](#), diced
- mashed avocado or guacamole
- pico de gallo
- kimchi, chopped
- cilantro, chopped

## Directions

Preheat oven to 350°F. Line one or two baking sheets with aluminum foil. Layer tortilla chips on the baking sheets. Sprinkle shredded cheese on tortillas. Bake until the cheese melts - 5 to 10 minutes.

While the chips are baking, in a small bowl mix together equal quantities of mayonnaise and sour cream. Mix in as much *gochujang* as needed to reach your desired level of spiciness. Add a squirt of lemon juice and mix.

Place the tortilla chips on a bowl, top with the bulgogi, mayo sauce, avocado, pico de gallo, kimchi and chopped cilantro, as desired.