INDIRECT · EASY

Smoked Loaded Nachos on the Kamado

The ultimate sharing starter: layers of tortilla chips, melted cheese, beans and jalapeños in a cast-iron pan, kissed by 10-12 minutes of gentle olive-wood smoke and topped with fresh pico de gallo.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	**12 min**	**6**	**185 °C**

Ingredients

- **300 g** corn tortilla chips
- **250 g** grated melting cheese (cheddar and Monterey Jack mix)
- **200 g** refried black beans
- **60 g** pickled jalapeño slices
- **2 ud** ripe tomatoes (for the pico de gallo)
- **1 ud** red onion
- **1 puñado** fresh coriander
- **1 ud** lime (juice and wedges)

Method

1. SET UP INDIRECT

   Light the kamado, fit the deflector for indirect cooking and settle the temperature at 180-190 °C. Once the coals are clean, add one chunk of olive wood to make a gentle, aromatic smoke.

2. MAKE THE PICO DE GALLO

   Finely dice the tomato, half the red onion and some coriander. Mix with the juice of half a lime and a pinch of salt. Chill it aside: it goes on top at the end, never over the fire, for freshness and contrast.

3 BUILD THE LAYERS

In a cast-iron skillet, spread a layer of tortilla chips, dot with spoonfuls of beans, scatter cheese and some jalapeños. Repeat for two or three layers, finishing with a generous cap of cheese on top to seal it all.

4 SMOKE WITH THE LID

Set the skillet on the kamado, close the lid and cook indirect for 10-12 minutes. The cheese should bubble and melt completely and the edges turn lightly golden. The olive smoke perfumes the chips without softening them.

5 TOP OFF THE HEAT

Take the skillet off the kamado. Spoon the cold pico de gallo over the top, scatter more coriander and, if you like, some avocado slices or a drizzle of sour cream. Wet toppings always go on off the heat so the base stays crisp.

6 SERVE TO SHARE

Bring the skillet straight to the table, with lime wedges alongside to squeeze to taste. Serve at once, while the cheese is still molten and hot. This is hands-on food: dig in, pull and enjoy the cheese stretch.

Editor's tips

- Use thick, sturdy tortilla chips, not thin cheap-bag ones: they hold the weight of cheese and beans without crumbling under the smoke.
- Grate the cheese yourself from a block. Pre-grated cheese carries anti-caking agents that melt worse and leave a floury texture.
- One wood chunk is enough. Too much smoke turns the cheese bitter; here we want an aromatic background, not an intense multi-hour smoke.

Gear for this recipe

Big Green Egg Large

The Big Green Egg Large is the reference format for this starter: its thick ceramic holds a steady indirect 180-190 °C with the lid down, exactly what the cheese needs to melt evenly without scorching. Its grate diameter comfortably takes a 30-35 cm cast-iron skillet for six, and the dome spreads the wrap-around heat that golds the top layer while a single wood chunk perfumes the chips.

mikamado.es/en/kamados/big-green-egg-large

Smokey Olive Wood Olive Wood Chunks 1.5 kg

For this dish we want a gentle smoke, not an hours-long cure, and olive-wood chunks give exactly that aromatic, faintly sweet background that suits cheese and beans without turning bitter. A single chunk on clean coals is enough to perfume the chips over the 10-12 minute cook; olive is also a deeply Mediterranean wood, in keeping with the recipe's Spanish editorial character and far kinder than mesquite or hickory for a melted-cheese starter.

mikamado.es/en/accesorios/smokey-olive-wood-olive-chunks-1-5kg

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Carboext 100% Holm Oak Lump Charcoal, 15 kg Sack

mikamado.es/en/accesorios/carboext-encina-15kg

Petromax FP35 Cast Iron Fire Skillet 35 cm with Handles

This 35 cm handled cast-iron skillet is the perfect vessel for loaded nachos: its mass stores heat and spreads cooking evenly, so the centre cheese never stays raw while the edges gold. The two handles let you lift it in and out of the kamado with gloves without disturbing the layers, and being table-ready it keeps the cheese molten and hot as the pan goes round six guests.

mikamado.es/en/accesorios/petromax-skillet-fp35

Full recipe at: mikamado.es/en/recetas/nachos-ahumados-kamado

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