**BBQ TURKEY NACHOS**

serves 3-5

ingredients:

cheese sauce  
2 tbsp butter  
2 tbsp flour  
1 - 1.5 cup whole milk   
1 - 1.5 cup mexican blend shredded cheese (or any cheese of your preference)  
salt to taste  
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nachos  
approx. 21 ounces tortilla chips (my favorites are from costco [here](https://www.costco.com/Food-Should-Taste-Good-Multigrain-Tortilla-Chips%2C-24-oz..product.100371258.html)and trader joe's [here](https://www.traderjoes.com/fearless-flyer/article/4221))  
1/2 yellow onion, roughly chopped  
1.5 tbsp vegetable oil  
1.5 cup turkey, roughly chopped  
5-6 tbsp BBQ dry rub, divided  
pickled jalapeños (optional)  
extra mexican blend shredded cheese (optional)

directions:

1. whisk the butter with the flour in a medium pot over medium-low heat
2. once the roux is bubbling and slightly foaming, continue to constantly whisk for ~45 seconds
3. whisk 1 cup of the milk in and turn the heat up to medium-high heat
4. continue whisking frequently until the sauce is thick enough to coat the back of the spoon.
5. turn the heat off and add the cheese a half cup at a time.
6. if the sauce cools too much and the cheese is not melting, put the pot on low heat and whisk the sauce until it combines.
7. if the sauce is too thick, add more milk (skim works better when thinning sauces)
8. once the cheese sauce is the right consistency, add 1-2 tbsp BBQ dry rub. Taste the sauce and add salt accordingly (it's important to taste before salting because BBQ dry rubs have varying amounts of salt)
9. set the pot aside and heat the vegetable oil in a medium skillet
10. add the turkey and 1 tbsp BBQ dry rub. Cook until the turkey is warm
11. warm the oven on broil
12. prep the sheet tray with parchment paper
13. lay one layer of tortilla chips out and cover with a light drizzle of cheese sauce and a sprinkle of BBQ dry rub
14. lay another layer on top and repeat the last step with the addition of 1/2 of the turkey
15. stack the final layer on top and repeat the previous step with the rest of the ingredients and sprinkle with extra cheese (optional)
16. broil just until the cheese is melty
17. top with onions and jalapeños