



SHREDDED CHEESE

TWO CHEESES ARE ALWAYS BETTER THAN ONE.



Introducing a complementary Cheddar Jack blend.

We blend the best of both worlds with a versatile 50/50 mix of our award-winning cheddar and our Monterey jack cheeses. Finely shredded for easy integration into recipes,

quick melting, or a flavorful topper to finish meals — you can spread the love across the menu. The delightful tang complements all kinds of dishes and always delivers on delicious.

Recipe Inspiration

SPICY LOADED NACHOS



INGREDIENTS

- 8 oz Chorizo, casings removed
- 1 tsp Vegetable oil
- ½ cup Frozen corn kernels
- 1 1¼ oz Bag tortilla chips
- 1 16 oz Can refried beans
- 4 cups Tillamook 50/50 Cheddar Jack Shredded Cheese
- 1 Fresno chile, sliced into thin rounds
- 1 Jalapeño chile, sliced into thin rounds
- ¼ cup Pickled jalapeño slices
- ¼ cup Thinly sliced red onion
- ¼ cup Cilantro leaves

PREP TIME: 5 MIN | COOK TIME: 20 MIN | SERVES: 12

DIRECTIONS

- Preheat oven to 350°F. Set the oven racks to the upper third and lower third of the oven. Spray two baking sheets with nonstick cooking spray.
- In a large skillet over medium-high heat, cook the chorizo until browned, about 5-6 minutes. Transfer to a paper towel-lined plate to drain. Wipe out the pan with paper towels.
- Warm the oil in the skillet over medium-high heat. Add the corn and cook, undisturbed, until the kernels start to pop and are well browned, 1-2 minutes. Stir and cook 1 minute longer. Transfer to a bowl.
- Distribute half of the chips onto each baking sheet. Top each chip with a small spoonful of refried beans. Sprinkle 1 cup of cheese over each tray of chips. Scatter the chorizo, chiles and pickled jalapenos on top. Sprinkle the remaining cheese on top.
- Bake until the chips are golden on the edges and the cheese is melted and bubbly, about 10 minutes.
- Top each tray of nachos with onion and cilantro and serve immediately.



Supporting Insights

Cheddar & Monterey Jack are the top two most popular cheese flavors paired with Mexican dishes.

(Mintel, The Impact of COVID-19 on Foodservice, June 2020)

Upgrading cheese varieties elevates menu offerings and increases pricing potential, as

— **67%** — of consumers are willing to pay more for higher-quality ingredients.

(Mintel, The Impact of COVID-19 on Foodservice, June 2020)



CASE UPC #	NET WT. SIZE	PRODUCT DESCRIPTION	PRODUCT SIZE	CASE PACK	CASE WEIGHT (LBS)		CASE DIMENSIONS L X W X H	CASE CUBE	STORAGE TEMP	CODE DATE	GUARANTEED SHELF LIFE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET
00-72830-					NET	GROSS								
11903-0	5 lb	50/50 Cheddar Jack (finely shred) NEW	16.75 x 11 x 2.5	4	20.00	22.00	17.44 x 12.31 x 7.38	0.92	35°-40°F	6 mos.	3 mos.	8	5	40

Contact your Tillamook sales representative or visit tillamook.com/foodservice for more details.