

Veggie Nachos

Appetizer

Ingredients:

- 9oz tortilla chips
- ½ red bell pepper diced
- ½ red onion diced
- 5oz corn kernels
- 2 medium size tomatoes diced
- 5oz mixed beans (pinto, black or mix of)
- 2 cups Mexican shredded cheese
- 1 green onion thinly sliced
- 1 jalapeño thinly sliced
- ¼ cup sliced black olives
- ¼ cup sour cream (can substitute plain Greek yogurt or low fat sour cream)
- 1 cup guacamole
- 2 tbsps. fresh cilantro
- ½ cup salsa
- 1 cup Pico de Gallo

Instructions

- Preheat oven to 350, line a large baking sheet with parchment paper
- Arrange tortilla chips in lined baking sheet
- Sprinkle ½ of the cheese over the chips
- Top with diced bell pepper, red onion, corn kernels, tomatoes, and beans
- Finish with remaining grated cheese
- Bake in oven for 10 minutes or until cheese melts and chips are lightly golden
- Remove and top with black olives, green onion and jalapeño
- Drizzle with sour cream and dallop guacamole over it
- Finish with sprinkle of fresh cilantro
- Serve with salsa and Pico de Gallo

**Change up to fit dietary needs (gluten free foods, dairy free foods or add extra beans)

