

ULTIMATE EASY AND HEALTHY NACHOS

INGREDIENTS

- 8 ounces Restaurant-Style Tortilla Chips (about 8 cups)
- 1 can (16 ounces) Refried Beans
- 1/2 cup Sour Cream
- 2 tablespoons Chili Powder
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Ground Cumin
- 1 package (8 ounces) finely shredded Mexican Cheese Blend
- 1 cup diced Roma Tomato
- 1/4 cup sliced Green Onion
- 1 - 2.25 ounces can Sliced Black Olives
- 1/2 cup Restaurant Style Salsa
- 1/2 cup Sour Cream
- 2 cups Shredded Romaine or Iceberg Lettuce



INSTRUCTIONS

1. Preheat your oven to 375 degrees F and place the rack in the center position.
2. Line 2 large baking sheets with foil or parchment paper.
3. Place the chips in a single layer on the prepared pans.
4. In a medium saucepan, combine the refried beans, sour cream, chili powder, garlic powder, and ground cumin.
5. Stir until well mixed.
6. Warm the bean mixture over medium heat until heated through, stirring every couple of minutes.
7. Using a spatula, spread the bean mixture on the chips, dividing evenly between the two pans.
8. Sprinkle the pans with the cheese, using 4 ounces per pan.
9. Place the baking sheets in the oven and bake for 5-10 minutes, or until the cheese is melted and bubbly.
10. Remove from the oven and top with diced tomatoes, green onion, and black olives.
11. Serve with sides of Easy Restaurant Style Salsa, Sour Cream, and Shredded Lettuce.

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