

Fire Roasted Jalapeño Nachos

Ingredients

- 2 bags Stacy's® Fire Roasted Jalapeño Pita Chips
- 3 tbsp olive oil
- 2 tsp taco seasoning (optional)
- 15 oz can corn
- 15 oz can black beans, diced
- 15 oz can refried beans
- 3 bell peppers (assorted colors)
- 2 jalapeños, diced
- 1/2 red onion, diced
- 1 avocado, diced
- 1/4 cup Colby Jack cheese (as desired)
- 1/4 cup sour cream (as desired)
- 1/4 cup chopped cilantro leaves
- 1 lime (juiced)
- Hot sauce, as desired

How to make it

1. Line a baking sheet with parchment paper or foil and spread the bags of Stacy's® Fire Roasted Jalapeño Pita Chips over the pan. Drizzle olive oil over the chips.
2. Warm the refried beans, sprinkle with the taco seasoning, then spread over the pita chips. (Taco seasoning is optional as the pita chips bring a wonderful flavor stand alone).
3. Combine the corn, black beans, jalapeños, bell peppers, and red onion in a bowl.
4. Sprinkle the pan with desired amount of cheese, then layer with the combination in step
5. Layer again with the desired of cheese. Warm in the broiler for 5-8 minutes. Then top with avocado, sour cream, and cilantro. Salt,



PREP
TIME
5 min



COOK
TIME
5-8 min



TOTAL
TIME
10 min



SERVINGS
8

Made with



Stacy's® Fire Roasted Jalapeño Pita Chips

pepper, and cayenne pepper if desired.

6. *Notes: If you prefer your veggies to be cooked all the way, like a fajita nacho, then place step 3 in a saucepan with 2 tsp olive oil.