

POPCORNER[®]

Caramel Apple Nachos

Ingredients

- 2 cups SEA SALT
- 2/3 cup granulated sugar
- 1 tbsp corn syrup
- 1/2 cup heavy or whipping (35%) cream, divided (at room temperature)
- 1 tbsp butter
- 1 tsp vanilla extract
- Pinch sea salt
- 1/2 cup semi-sweet chocolate chips
- 2 tsp coconut oil
- 3 Honeycrisp apples
- 2 tbsp freshly squeezed lemon juice
- 1/3 cup pomegranate seeds

How to make it

1. Add sugar and corn syrup to medium heavy-bottomed saucepan set over medium heat. Without stirring, cook for 8 to 12 minutes or until sugar is melted and mixture is uniformly golden brown. If sugar is browning unevenly, gently swirl pan.
2. Carefully pour in 1/4 cup cream (cream will bubble vigorously when added). Whisk slowly until blended. Bring back to a boil, stirring occasionally for 2 to 3 minutes or until thickened slightly.
3. Remove caramel from heat. Add butter, vanilla and sea salt. Let cool completely or serve warm. Caramel will thicken as it cools.
4. In microwave-safe bowl, stir together chocolate chips, remaining cream and coconut oil. Microwave on MEDIUM, stirring every 30 seconds, for 1 to 2 minutes or until smooth and melted.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	6-8

Made with



SEA SALT

5. Core and thinly slice apples. Toss with lemon juice to prevent browning. Lightly crush POPCORNERS® Sea Salt in a resealable bag using rolling pin.
6. Arrange half the apples on serving dish, and layer with half the caramel, half the chocolate mixture and half the crushed POPCORNERS® Sea Salt. Repeat layers 1 more time, ending with POPCORNERS® Sea Salt and pomegranate seeds. Serve with remaining caramel and chocolate sauce on the side.