

SABRA® Mediterranean Pita Chip Nachos

Ingredients

- 8 scoops SABRA® Roasted Red Pepper Hummus
- 4 oz Stacy's® Parmesan Garlic & Herb Pita Chips
- 4 ½ oz wt mozzarella cheese, shredded
- 1 oz wt pepperoni, sliced into 1-inch strips
- 1 scoop red onion, diced small 1/4-inch
- 1 scoop black olives, sliced
- 1 scoop roma tomatoes, diced small 1/4-inch
- 1 scoop English, cucumber, diced small 1/4-inch
- 8 line drizzle FETA DILL SAUCE
- 2 ½ cups FETA DILL SAUCE
- 1 ½ cups sour cream
- ¾ cup buttermilk
- ½ cup mayo
- 1 ½ tbsp fresh dill, chopped
- 2 tsp ranch seasoning
- 1 cup Feta cheese, crumbled
- ¼ tsp fresh ground black pepper

How to make it

1. One Sharable Portion: Select which cooking method you would like to use and build the nachos in the corresponding container listed below.
2. Rapid Cook Oven: Build nachos in a solid turbo chef basket lined with parchment paper. Oven at: 500°F IR: 1000 Time: 25 secs. Cycle 1:100% time; 70% air, 30% wave.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	5 min	10 min	1

Made with



SABRA® Roasted Red Pepper Hummus

3. Impinger Oven: Build nachos on a parchment lined half sheet tray. Preheat the oven to 480°F. Top Air 45%, Bottom Air 65%. Time: 4 minute pass.
4. Broiler: Build nachos in a 8 inch cast iron skillet.
5. Build: Spread one single layer of pita chips. Top the pita chips evenly with all ingredients except the tomatoes and cucumber evenly covering the pita chips. Cook the nachos using the following settings options listed above. Remove from the oven or broiler and garnish with the tomatoes and cucumbers. Squirt an 8 line drizzle of the FETA DILL SAUCE and serve.
6. Notes: Be sure to evenly distribute the hummus using a #100 scoop. Pita chips may over brown if cooked for an extended period of time.

[title]FETA DILL SAUCE

8. Place all the ingredients in a blender except the Feta and blend until evenly mixed and smooth. Adjust seasoning if needed. Add the Feta and slowly pulse until the Feta is processed into small bb size pieces. Place in a squirt bottle and into the refrigerator until for service.