

## LOADED VEGAN NACHOS

Makes: 1 Large Appetizer Platter to Serve a Crowd

### ingredients

#### *nacho ingredients*

- 11 oz bag, organic tortilla chips (or, make your own oil-free chips)
- 1 recipe, Sofrita Tacos\*
- 1 recipe, Vegan Queso\*
- 1, 15 ounce can, low-sodium black beans
- 1 recipe guacamole (see below)

Additional toppings to consider: salsa, cilantro, shredded green lettuce, diced red onions, diced tomatoes, jalapenos, black olives, etc.



#### *guacamole ingredients*

- 3 ripe avocados\*\*
- 2 ripe roma tomatoes, seeded and diced
- ½ small red onion, minced
- 4 cloves garlic, minced
- Juice of 2 fresh limes
- ½ - 1 teaspoon salt, or to taste
- ¼ cup fresh cilantro, chopped finely (optional)

*Directions are on next page*



## directions

Start by making the Sofrita Tacos and Vegan Queso. Note: You can make these two recipes 1-2 days in advance to make the day of prep easier.

Next, make the guacamole. Peel and dice the avocados. Add the avocados to a large mixing bowl. Using a large fork, pastry cutter, or avocado masher, mash the avocados until reaching the desired texture. Some large chunks are more than acceptable!

Next, seed and dice your tomatoes, dice the red onion, and mince the garlic. Add to the mashed avocados. Mix until well combined.

Juice 2 limes and add to the mixture. (We love this simple citrus juicer!) Start by adding ½ teaspoon salt. Mix well and taste test. Add more salt, garlic, or lime juice, if desired. Add the finely diced cilantro. Mix well. Perform a final taste test with a chip and adjust as needed.

To finish the nachos, preheat the oven to 425 degrees Fahrenheit.\*\*\*

Next, spread out a layer of tortilla chips on a large, oven-safe platter. Sprinkle with Sofrita mixture and black beans.

Drizzle with Vegan Queso. (If the mixture is too thick to drizzle, add a small amount of warm water and mix until reaching desired consistency.)

Add the platter to the preheated oven for 10-15 minutes. Remove from the oven and sprinkle with fresh cilantro and any other desired toppings. Dollop the guacamole in the middle of the dish, on the side of the platter, or in its own dipping bowl.

Serve warm and enjoy!

\*These recipes can be made 1-2 days in advance.

\*\* Here's a [quick video](#) to share my tip on choosing ripe avocados.

\*\*\* This step is not required, but makes the nachos even more delicious!

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