

Jolly Holly Nachos

Ingredients

- 30 to 35 TOSTITOS® Original Restaurant Style
- 1 cup TOSTITOS® Chunky Salsa Medium
- 1 1/4 cups shredded sharp cheddar cheese
- 1/2 cup rinsed and drained black beans
- 1 1/2 cups shredded green leaf lettuce
- 1/2 medium avocado, diced
- 2 green onions, sliced
- 1/3 cup halved cherry tomatoes
- 1 small jalapeno, sliced
- 1 red bell pepper
- 2 to 3 tbsp sour cream

How to make it

1. Preheat oven to 400 degrees.
2. Place a 4 to 5-inch bowl in the center of a parchment-lined cookie sheet.
3. Arrange half of the chips lengthwise around the bowl.
4. Sprinkle with 1/2 cup of cheese.
5. Repeat layers tucking in remaining chips and 3/4 cup of cheese.
6. Next, top with black beans and drizzle 1/2 cup of salsa.
7. Bake on 400 degrees until cheese is melted and chip edges are golden brown. (10 to 12 minutes)
8. Remove cookie sheet from the oven and allow wreath to cool.
9. Carefully remove bowl and using the parchment paper, slide the wreath onto a large serving dish.
10. Top with lettuce, avocado, green onions and remaining 1/2 cup of salsa.



PREP
TIME
25 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with

11. Cut bell pepper, following along creases, into 4 wedges. Trim to create two sides of a bow, two ribbon tails, and a small circle.
12. Spoon sour cream onto the bottom of the nacho wreath, placing the pepper wedges and small circle on top to build a bow.
13. Complete the wreath with jalapeños and cherry tomatoes.