

# Squash and Maple Nachos

## Ingredients

- 1 bag TOSTITOS® Cantina Thin & Crispy
- 3 cups diced peeled butternut squash (about 1 medium squash)
- 2 tsp olive oil
- Pinch each salt and pepper
- 1/2 cup walnut pieces
- 1/4 cup maple syrup
- 1 tsp cinnamon
- 1/2 tsp chili powder
- 1 1/2 cups shredded white Cheddar cheese
- 1/2 cup crumbled feta cheese
- 1/2 cup dried cranberries
- 1/4 cup chopped green onions
- 1/4 cup chopped fresh cilantro

## How to make it

1. In bowl, toss together squash, olive oil, salt and pepper.
2. Place on parchment paper-lined baking sheet; roast in preheated 400° F (200° C) oven, tossing occasionally, for 15 to 20 minutes or just until tender and golden brown.
3. Return to bowl; toss with walnuts, maple syrup, cinnamon and chili powder.
4. Spread half of the Tostitos® Cantina® Thin tortilla chips on large rimmed baking sheet.
5. Sprinkle with half of the squash mixture and half of the Cheddar cheese.
6. Top with another layer of tortilla chips and sprinkle with remaining squash mixture.
7. Sprinkle feta cheese, cranberries and remaining Cheddar cheese evenly over top.



PREP  
TIME  
15 min



COOK  
TIME  
30-35 min



TOTAL  
TIME  
-



SERVING  
-

Made with

8. Bake in preheated 375°F (190°C) oven for 12 to 15 minutes or until cheese is melted; let stand for 5 minutes.
9. Garnish with green onions and cilantro.