

Aaron39s Famous Vegetarian Nachos

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

These vegetarian nachos are very satisfying and craveworthy I can eat them once a week You can add whatever toppings you like but this recipe with refried beans jalapeño salsa and pepper Jack cheese is our favorite Also good topped with sliced pepperoncini or diced jalapeño

Ingredients

- - 2 (15 ounce) cans fat-free refried beans - 1 (7.75 ounce) can jalapeno salsa (such as El Pato®) - 1 (12 ounce) bag tortilla chips - 1 (8 ounce) package shredded pepper Jack cheese - 1 green bell pepper
- chopped - 1 onion
- chopped - 1 (8 ounce) package shredded lettuce - 1 (4 ounce) can sliced black olives

Instructions

1. Preheat the oven broiler. Set an oven rack about 6 inches from the heat source. Line a rimmed baking sheet with aluminum foil. Combine refried beans and salsa in a saucepan over medium heat; cook and stir until blended and heated through
2. about 5 minutes. Arrange tortilla chips on the prepared baking sheet. Spoon refried bean mixture over chips. Sprinkle with pepper Jack cheese
3. green bell pepper
4. and onion. Cook under the preheated broiler until cheese is melted
5. 3 to 5 minutes. Garnish with lettuce and olives. Tips If we don't have canned salsa
6. my husband (the recipe creator) uses juice from the jar of the pepperoncinis or jalapeños. You can try these with meat
7. too. They are great with grilled chicken.