

One Pot Bean Chili Nachos



These nachos are an excellent way to utilize leftover chili. You can serve with your favorite toppings with just a little extra prep time, making this a quick and delicious meal!

YIELD 6 SERVINGS	PREP TIME 10 MIN	TOTAL TIME 15 MIN
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INGREDIENTS

1 recipe	Homemade Tortilla Chips (see separate recipe)
3 cups	One Pot Bean Chili (see separate recipe)
1 cup	Cheddar Cheese, shredded
1 cup	Romaine lettuce, shredded
1 each	Tomato, diced
2 each	Green Onions, thinly sliced
1 each	Avocado, diced
¼ cup	Greek Yogurt, nonfat, plain

CHEF'S NOTES

Try seasoning your chips with dried spices before baking for added flavor!

Make in individualized portions so that everyone gets to customize their preferred nacho toppings.

Serve with a side of lime wedges or sliced jalapenos to add extra brightness and spice.

DIRECTIONS

1. Gather all necessary equipment and ingredients. Preheat oven to 375°F or set broiler to high.
2. Place chips in an even layer on a baking sheet lined with foil. Sprinkle half the cheese over the chips and place in the oven or under the broiler until the cheese is melted, about 2-4 minutes.
3. Add the chili and remaining cheese, place back in the oven or under the broiler for about 2 minutes.
4. Add the remaining toppings and serve immediately.

Nutrition Facts

6 servings per container

Serving size 1/6 of recipe (299g)

Amount Per Serving

Calories **330**

% Daily Value*

Total Fat 14g **18%**

Saturated Fat 4.5g **23%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 310mg **13%**

Total Carbohydrate 41g **15%**

Dietary Fiber 10g **36%**

Total Sugars 6g

Includes 0g Added Sugars **0%**

Protein 13g **26%**

Vitamin D 0.1mcg 0%

Calcium 210mg 15%

Iron 2.2mg 10%

Potassium 670mg 15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CONTAINS: MILK

Recipe adapted from *Health meets Food* "One Pot Bean Chili Nachos" (8/6/20)



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