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## Vegan Nachos

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Yield: Serves 4-6

Total Time: 30-45 minutes

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### Ingredients:

- Vegan Nacho Cheese
- Corn & Quinoa Chips
- Organic Chili Beans
- Sliced Pickled Jalapenos
- Green Onions
- 4 Tomatoes
- 2 Avocados
- 2 Teaspoons of Kosher Salt
- 2 Teaspoons of Chipotle Powder
- 1 Teaspoon of Cayenne Pepper
- 2 Teaspoons of Cumin Powder
- 2 Teaspoons of Onion Powder
- 2 Teaspoons Garlic Powder
- 2 Teaspoons of Coriander Powder
- 2 Teaspoons of Chili Powder

### Equipment Needed:

- Blender
- Cutting Board
- Knife
- Juicer
- Measuring Spoon
- Large Glass Bowl/Glass Jar for Storing
- Boiling Pot
- Sauté Pan
- Can Opener
- Colander

### Prep:

- Rinse the tomatoes and green onions
- Get a cutting board and knife
- Dice the tomatoes into small quarters and set aside
- Dice the green onions and set aside
- Slice the avocados in half, remove the pit, then slice the avocado into small cubes and set aside

### Directions:

- Get a boiling pan and heat the vegan nacho cheese until warm
- Get a can opener and open a can of organic chili beans and pour into a colander and rinse under cool water
- Get a sauté pan and pour rinsed organic chili beans into the sauté pan
- Pour all spices into the sauté pan and stir until beans and spices are well mixed and warm
- Get a serving dish and pour some corn and quinoa chips



- Pour the vegan nacho cheese on top of the corn and quinoa chips
- Pour the seasoned chili beans on top of the vegan cheese
- Sprinkle some diced tomatoes, green onions, cubed avocados and pickled jalapenos on top of the vegan cheese and chili beans

\*\*\*\*Adjust the spices to your liking. \*\*\*\*