

Recipe Details

Recipe Name - Crispy Potato Nachos with Pico de Gallo

Recipe Steps -

Ingredients

Crispy Potato Nachos:

- · Potatoes, steamed or baked
- Low-sodium taco seasoning
- Canned refried beans, fat-free
- Roasted frozen corn
- Pickled jalapeños, to taste, plus some juice from the jar)
- Salsa, optional

Pico de Gallo:

- 3 Roma tomatoes, diced
- 2 Tbsp Jarred jalapeños (to taste)
- 1/2 cup cilantro, diced
- Juice of 2 limes

(Mix all together)

Instructions

- 1. Steam potatoes in an instant pot or bake (I do this a day ahead of time and use what is left over from the fridge)
- 2. Cut potatoes into coins and sprinkle coins with taco seasoning
- 3. Roast coins in the oven at 400 for 20 minutes (flip halfway through cooking). Or air fry, same time and temp
- 4. Meanwhile, microwave Refried beans and corn/Jalapeños mixture for 4 minutes
- 5. Place roast/air-fried coins on a plate put refried beans on each coin, then corn, and top with Pico and salsa (optional)
- 6. Enjoy!



