



Plant-Based Chili **Loaded Nachos**



Makes:
16 servings



Total Cook Time:
30 Minutes

Ingredients:

- 2** Large Bags – Tortilla Chips
- 1** 4lb Bag – Blount’s Plant-Based Vegan Chili (*Item#45418*)
- 2** 16oz Bags – Plant-Based Mexican Blend Shredded Cheese
- 2** Each – Jalapenos, sliced 1/8 inch
- 1** Bunch – Scallion, sliced 1/8 inch
- 1** Bunch – Cilantro, finely chopped
- 1** 8oz Container – Plant-Based Sour Cream Alternative (*optional*)

Cooking Instructions:

- 1.** Preheat convection oven to 400 F° & Preheat a large pot of boiling water
- 2.** Place bag of Blount’s Plant-Based Vegan Chili into the pot of boiling water for 15–20 Minutes.
- 3.** While the bag is boiling, spread your tortilla chips evenly in a full-size shallow hotel pan
- 4.** Once the bag of Blount Fine Food’s Plant-Based Vegan Chili is hot remove from the water
- 5.** Cut the corner of the bag and pipe the chili onto the tortilla chips, spreading evenly.
- 6.** Dress the chili covered tortilla chips liberally with the Mexican shredded cheese
- 7.** Place in the oven for 10 minutes or until the cheese melts
- 8.** Evenly distribute the thinly sliced jalapenos, scallions, and cilantro on top of the nachos and serve

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