



SERVES

4

Tostitos® Grilled Salmon Nachos

INGREDIENTS

- 1 Bag TOSTITOS® Crispy Rounds
- 1 1/2 Cups Seasoned Refried Black Beans
- 2 Cups Grated Mexican Blend Cheese
- 1 Pound Grilled Salmon, Flaked (Recipe Below)
- 2 Cups Cabbage Pico De Gallo (Recipe Below)
- 1 Large Avocado, Sliced
- 1/4 Cup Mexican Crema
- 1/2 Cup
- [title]Marinate and Grill the Salmon
- 1 Pound Wild King Salmon fillet
- 2 Tbsp Olive Oil
- 3 Cloves Finely Chopped Garlic
- 2 Tbsp Finely Chopped Yellow Onion
- 1 Tsp Chile Powder
- 1/2 Tsp Ground Black Pepper
- 1 Tsp Kosher Salt
- 2 Tbsp Fresh Orange Juice
- 1 Tbsp Fresh Lime Juice
- [title]Cabbage Pico de Gallo
- 2 Cups Fine Julienne Green Cabbage
- 1/2 Cup Diced Red Onion
- 2 Cloves Chopped Garlic
- 1 Fresh Jalapeño, Chopped
- Juice of 2 Limes
- 2 Tbsp Chopped Cilantro
- 1/2 Tsp Kosher Salt

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat oven to 400 degrees.
- On a baking sheet, arrange 32 Tostitos Crispy Rounds. Spread a tablespoon of beans onto half of the rounds,

then top all chips with cheese and bake in the oven for 8-10 minutes until the cheese is well melted.

- **Remove from the oven, stack the chips with only cheese over the ones with beans and cheese. Next, top with a couple of avocado slices, then with the salmon. After, top with a little of the Pico de Gallo, drizzle with crema and top with Tostitos Toppers™ Avocado Lime Flavored Sauce & Dressing and serve immediately.**
- **[title]Marinate and Grill the Salmon**
- **Preheat the grill on high heat.**
- **In a small mixing bowl, combine the oil, garlic, onion, spices and juices and mix well. Coat the salmon evenly, cover and refrigerate for 1-2 hours.**
- **Grill the salmon on both sides to medium and set aside until cool, then flake the salmon with a fork.**
- **[title]Cabbage Pico de Gallo**
- **Mix all ingredients together in a mixing bowl and refrigerate until ready to serve.**