



PREP TIME

25min

FEATURING



Jolly Holly Nachos

INGREDIENTS

- 30 to 35 TOSTITOS® Original Restaurant Style
- 1 cup TOSTITOS® Chunky Salsa Medium
- 1 ¼ cups shredded sharp cheddar cheese
- 1/2 cup rinsed and drained black beans
- 1 ½ cups shredded green leaf lettuce
- 1/2 medium avocado, diced
- 2 green onions, sliced
- 1/3 cup halved cherry tomatoes
- 1 small jalapeño, sliced
- 1 red bell pepper
- 2 to 3 tbsp sour cream

HOW TO MAKE

DIRECTIONS

- Preheat oven to 400°F.
- Place a 4 to 5-inch bowl in the center of a parchment-lined cookie sheet.
- Arrange half of the chips lengthwise around the bowl.
- Sprinkle with 1/2 cup of cheese.
- Repeat layers tucking in remaining chips and 3/4 cup of cheese.
- Next, top with black beans and drizzle 1/2 cup of salsa.
- Bake on 400°F until cheese is melted and chip edges are golden brown (10 to 12 minutes).
- Remove cookie sheet from the oven and allow wreath to cool.
- Carefully remove bowl and using the parchment paper, slide the wreath onto a large serving dish.
- Top with lettuce, avocado, green onions and remaining 1/2 cup of salsa.
- Cut bell pepper, following along creases, into 4 wedges. Trim to create two sides of a bow, two ribbon tails, and a small circle.
- Spoon sour cream onto the bottom of the nacho wreath, placing the pepper wedges and small circle on

top to build a bow.

- **Complete the wreath with jalapeños and cherry tomatoes.**