

Italian Nachos

INGREDIENTS

- 1 Bag TOSTITOS® Cantina Thin & Crispy
- 1 lb. Italian sausage
- ½ cup Sliced Black Olives
- 2 Fresh Tomatoes, Seeded and chopped
- 2½ cups Shredded Italian Blend Cheese
- ½ cup Basil Pesto
- 1 cup Marinara or Pasta Sauce

HOW TO MAKE

DIRECTIONS

- Remove sausage from casings.
- In large skillet, cook sausage over medium high heat, breaking up with a spoon, for about 7 minutes or until it starts to brown.
- Remove from heat; drain any excess fat and set sausage aside.
- Spread half of the Tostitos® Cantina Thin & Crispy on lightly greased large rimmed baking sheet.
- Sprinkle half of the sausage, olives, tomatoes and cheese over top.
- Repeat layers, ending with cheese.
- Bake in preheated 375°F oven for 12 to 15 minutes or until cheese is melted.
- Spoon pesto over top; let stand for 5 minutes.
- Serve with marinara sauce to Italian cheers and flag waving.



PREP TIME
15min



SERVES
6-8

FEATURING

