Healthier Nachos

NIBBLEDISH CONTRIBUTOR

Ingredients

Tortilla Chips
1/2 cup sliced tomatoes
About 10 sliced black olives
1 ripe avocado
1/4 cup purple cabbage
1/4 cup spinach
1 1/2 green onion
1 jalepeno
1/2 cup fresh grilled corn
1/4 bunch of roughly chopped cilantro
1/3 cup Nacho cheese sauce
3 tbs salsa
3 tbs sour cream
1 tsp cumin

Instructions

This is just an updated version of my nachos that manages to get a few more vegetables in there!

To Make:
Preheat the oven to 375F degrees.

In a medium size casserole dish, spread an even layer of chips lining the bottom of the dish. Drizzle nacho cheese sauce evenly over the chips. Then, sprinkle some of the tomatoes, olives, sliced onions, corn, jalepenos, and cilantro over the chips.

Then add another layer of chips. Pour the rest of the cheese sauce over these chips.

Then sprinkle the rest of the tomatoes, olives, corn, jalepenos, and the tsp of ground cumin over the chips as well.

Bake in the oven for about 10 minutes or until cheese sauce is hot. Top with salsa (see recipe), spinach, cabbage, avocado, green onions, cilantro, and sour cream.