



Recipe Details

Recipe Name - Crispy Potato Nachos with Pico de Gallo

Recipe Steps -

Ingredients

Crispy Potato Nachos:

- Potatoes, steamed or baked
- Low-sodium taco seasoning
- Canned refried beans, fat-free
- Roasted frozen corn
- Pickled jalapeños, to taste, plus some juice from the jar)
- Salsa, optional

Pico de Gallo:

- 3 Roma tomatoes, diced
- 2 Tbsp Jarred jalapeños (to taste)
- 1/2 cup cilantro, diced
- Juice of 2 limes

(Mix all together)

Instructions

1. Steam potatoes in an instant pot or bake (I do this a day ahead of time and use what is left over from the fridge)
2. Cut potatoes into coins and sprinkle coins with taco seasoning
3. Roast coins in the oven at 400 for 20 minutes (flip halfway through cooking). Or air fry, same time and temp
4. Meanwhile, microwave Refried beans and corn/Jalapeños mixture for 4 minutes
5. Place roast/air-fried coins on a plate – put refried beans on each coin, then corn, and top with Pico and salsa (optional)
6. Enjoy!

