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Quick Potato Nachos



Healthy and fun for the family. Serve with salsa, guacamole, and sour cream.

By Micaella

Prep: 10 mins

Cook: 25 mins

Total: 35 mins

Servings: 4

Yield: 4 servings



Ingredients

1 ½ pounds russet potatoes, cut into 1/2-inch wedges

1 ½ tablespoons vegetable oil

1 teaspoon Mexican-style seasoning blend

½ teaspoon garlic salt

1 cup shredded Mexican cheese blend

¼ cup rinsed and drained canned black beans

¼ cup diced tomatoes

¼ cup sliced black olives

¼ cup sliced green onions

3 tablespoons canned chopped green chiles

Directions

Step 1

Preheat oven to 425 degrees F (220 degrees C).

Step 2

Combine potatoes, oil, Mexican seasoning, and garlic salt together in a bowl; stir to coat potatoes completely. Spread potatoes in a single layer on a baking sheet.

Step 3

Bake in the preheated oven, stirring occasionally, until potatoes are crisp and golden brown, 25 to 30 minutes.

Step 4

Transfer potatoes to a plate and top with Mexican cheese blend, black beans, diced tomatoes, black olives, green onions, and green chiles.

Nutrition Facts

Per Serving:

336.3 calories; protein 12.3g 25% DV; carbohydrates 35.2g 11% DV; fat 17g 26% DV; cholesterol 32.3mg 11% DV; sodium 780.1mg 31% DV.

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