



SPICY BLACK & BLUE NACHOS

🕒 Active Time : 30 minutes

🕒 Total Time : 30 minutes

🕒 Serves : 6 servings

INGREDIENTS

- 1 tablespoon Wild Harvest Organic Extra Virgin Olive Oil
 - 1 cup chopped yellow onion
 - 1 poblano pepper chopped
 - 1 red bell pepper chopped
 - 1 15 ounce can Wild Harvest Organic Black Beans rinsed and drained
 - 1 cup well drained Wild Harvest Organic Diced Tomatoes
 - 2 tablespoons chopped Wild Harvest Organic Fresh Cilantro
 - 1/4 teaspoon chili powder
 - 1/4 teaspoon Wild Harvest Organic Ground Cumin
 - 1/8 teaspoon Wild Harvest Organic Ground Cayenne Pepper
 - 1 9 ounce bag Wild Harvest Spicy Blue Corn Tortilla Chips
 - 2 cups shredded pepper jack cheese
 - - sliced organic green onions
-

DIRECTIONS

In large skillet, heat oil over medium-high heat. Add onions and peppers; salt and pepper to taste. Sauté until peppers are softened (about 5 minutes). Stir in beans, tomatoes, cilantro, chili powder, cumin and cayenne; heat through.

Place tortilla chips on a large baking sheet. Top with bean mixture and cheese. Place under broiler (HIGH); broil 3-5 minutes or until cheese is bubbly and golden brown.

Remove from broiler and top with green onions. Serve with salsa, sour cream and guacamole, if desired.