

Veggie Nachos (Grain-Free/Vegan)

PREP TIME: 10 MIN | COOK TIME: 15 MIN | SERVES 2-3 SERVINGS

INGREDIENTS

- 4-5 cups tortilla chips
- 1 tbsp olive oil
- 1 cup riced cauliflower
- 1/2 packet taco seasoning
- 1/2 cup black beans
- 1 cup sliced peppers
- 1 cup chopped spinach
- 1/4 cup sliced red onion
- 3-4 tbsp chopped cilantro
- 1/4 cup salsa
- 1-2 sliced avocados

INSTRUCTIONS

- 1) Preheat the oven to 400.
- 2) Heat a skillet over medium high heat.
- 3) Add the olive oil.
- 4) Add the riced cauliflower and cook for 7-8 minutes until slightly softened.
- 5) Add your taco seasoning and the amount of water required based on your package directions (usually about 1/4 cup water).
- 6) Continue to cook for about 5 minutes, until softened. Then, remove from the heat.
- 7) Chop and prep all of your veggies. Thinly slice red onion, spinach, peppers, avocado and chop the cilantro.
- 8) Using a sheet pan, layer on your tortilla chips, covering the sheet pan completely.
- 9) Add the spinach, then onion, black beans, taco cauliflower, peppers, and cheese.
- 10) Bake for about 10 minutes, watching to make sure the chips don't burn.
- 11) Remove from the oven and add on your avocados, cilantro, salsa and any other cold toppings you desire. Serve up!

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