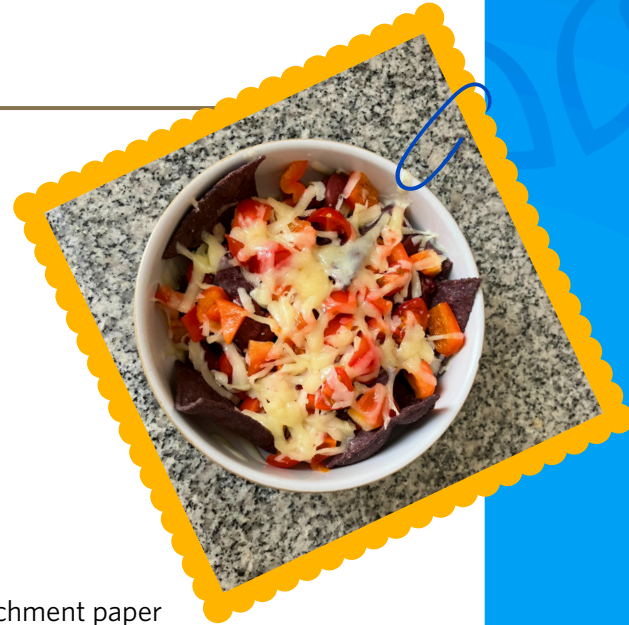


Red, White, and Blue Nachos

by Monica Portogallo

Ingredients

6 cups blue corn tortilla chips
3 cups assorted red toppings of choice, such as red salsa, red beans, chopped tomatoes, pico de gallo, or chopped red bell peppers
½ cup minced onion
1 ½ cups shredded Monterey Jack or white cheddar cheese
(or use cheese sauce — recipe below)



Broiling Directions

Take a large baking sheet with sides and line it with parchment paper (parchment paper is not strictly necessary, but it makes clean-up much easier).

Set the oven to broil.

Spread the tortilla chips in an even layer over the baking sheet. Sprinkle red toppings and onion evenly over the tortilla chips.

Sprinkle shredded cheese evenly on top.

Broil for 1-2 minutes, until cheese is melted, but keep a close eye on it to ensure it doesn't burn.

Cheese Sauce

1 tbsp butter
1 tbsp all purpose flour
½ cup vegetable broth
¼ tsp chili powder
Hot sauce to taste (optional)
4 oz shredded Monterey Jack cheese

In a small saucepan over medium heat, melt butter and whisk in flour until smooth.

Stir in broth, chili powder, and hot sauce.

Add cheese and stir until the cheese is melted and the sauce is smooth. Immediately pour over prepared nacho ingredients.

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