



Vegan Chip Nachos

Fresh chips topped with a pico de gallo of roasted corn, cherry tomatoes, serranos, and avocados with a lime squeeze to add some zest!

INGREDIENTS

2 oz. cooked LW Private Reserve® House Cuts® Chips (30H)

0.5 oz. corn, roasted

0.5 oz. cherry tomatoes, diced

0.25 oz. serranos, minced

1 oz. avocados, diced

Garnish with cilantro, chopped

1 lime quarter squeeze

DIRECTIONS

1. Prepare the LW Private Reserve® House Cuts® Chips, per manufacturer's directions.
2. Mix the corn, tomatoes, serranos and avocado together and set aside.
3. Add chips to the side of any entrée, top chips with pico de gallo mixture, cilantro and lime squeeze.

Tips:

Double the portions to create a shareable appetizer. Try adding pickled red onions, radishes and sesame seeds to give your guests a unique option.

Yield

1 portion