



PREP TIME

20min



COOK

TIME

20

min(+1-



SERVES

4

FEATURING



# TOSTITOS® Grilled Salmon Nachos

## INGREDIENTS

- 1 bag TOSTITOS® Crispy Rounds
- 1 ½ cups seasoned refried black beans
- 2 cups grated Mexican blend cheese
- 1 lb grilled salmon, flaked (recipe below)
- 2 cups cabbage pico de gallo (recipe below)
- 1 large avocado, sliced
- ¼ cup Mexican crema
- ½ cup TOSTITOS® Toppers™ Avocado Lime Flavored Sauce
- [title]Marinate and Grill the Salmon
- 1 lb wild king salmon fillet
- 2 tbsp olive oil
- 3 cloves finely chopped garlic
- 2 tbsp finely chopped yellow onion
- 1 tsp chile powder
- ½ tsp ground black pepper
- 1 tsp kosher salt
- 2 tbsp fresh orange juice
- 1 tbsp fresh lime juice
- [title]Cabbage Pico de Gallo
- 2 cups fine julienne green cabbage
- ½ cup diced red onion
- 2 cloves chopped garlic
- 1 fresh jalapeño, chopped
- Juice of 2 limes
- 2 tbsp chopped cilantro
- ½ tsp kosher salt

## HOW TO MAKE

### DIRECTIONS

- Preheat oven to 400°F.
- On a baking sheet, arrange 32 TOSTITOS® Crispy Rounds. Spread a tablespoon of beans onto half of the rounds, then top all chips with cheese and bake in the oven for 8-10 minutes

until the cheese is well melted.

- Remove from the oven, stack the chips with only cheese over the ones with beans and cheese. Next, top with a couple of avocado slices, then with the salmon. After, top with a little of the Pico de Gallo, drizzle with crema and top with TOSTITOS® Toppers™ Avocado Lime Flavored Sauce & Dressing and serve immediately.
- [title]Marinate and Grill the Salmon
- Preheat the grill on high heat.
- In a small mixing bowl, combine the oil, garlic, onion, spices and juices and mix well. Coat the salmon evenly, cover and refrigerate for 1-2 hours.
- Grill the salmon on both sides to medium and set aside until cool, then flake the salmon with a fork.
- [title]Cabbage Pico de Gallo
- Mix all ingredients together in a mixing bowl and refrigerate until ready to serve.