



PREP TIME

15min



COOK

TIME  
10-12  
min



SERVES

8-10

FEATURING



# Jolly Holly Nachos

## INGREDIENTS

- **30 to 35** TOSTITOS® Original Restaurant Style
- **1 cup** TOSTITOS® Chunky Salsa Medium
- **1 ¼ cups** shredded sharp cheddar cheese
- **1/2 cup** rinsed and drained black beans
- **1 ½ cups** shredded green leaf lettuce
- **1/2** medium avocado, diced
- **2** green onions, sliced
- **1/3 cup** halved cherry tomatoes
- **1** small jalapeño, sliced
- **1** red bell pepper
- **2 to 3 tbsp** sour cream

## HOW TO MAKE

### DIRECTIONS

- Preheat oven to 400°F.
- Place a 4 to 5-inch bowl in the center of a parchment-lined cookie sheet.
- Arrange half of the chips lengthwise around the bowl.
- Sprinkle with 1/2 cup of cheese.
- Repeat layers tucking in remaining chips and 3/4 cup of cheese.
- Next, top with black beans and drizzle 1/2 cup of salsa.
- Bake on 400°F until cheese is melted and chip edges are golden brown (10 to 12 minutes).
- Remove cookie sheet from the oven and allow wreath to cool.
- Carefully remove bowl and using the parchment paper, slide the wreath onto a large serving dish.
- Top with lettuce, avocado, green onions and remaining 1/2 cup of salsa.
- Cut bell pepper, following along creases, into 4 wedges. Trim to create two sides of a bow, two ribbon tails, and a small circle.
- Spoon sour cream onto the bottom of the nacho wreath, placing the pepper wedges and small circle on top to build a bow.
- Complete the wreath with jalapeños and cherry tomatoes.