



Italian Nachos

INGREDIENTS

- 1 bag TOSTITOS® Cantina Thin & Crispy
- 1 lb Italian sausage
- 1/2 cup sliced black olives
- 2 fresh tomatoes, seeded and chopped
- 2 1/2 cups shredded Italian blend cheese
- 1/2 cup basil pesto
- 1 cup marinara or pasta sauce



PREP TIME

5min



COOK

TIME
20min



SERVES

6-8

FEATURING



HOW TO MAKE

DIRECTIONS

- Remove sausage from casings.
- In large skillet, cook sausage over medium high heat, breaking up with a spoon, for about 7 minutes or until it starts to brown.
- Remove from heat; drain any excess fat and set sausage aside.
- Spread half of the TOSTITOS® Cantina Thin & Crispy on lightly greased large rimmed baking sheet.
- Sprinkle half of the sausage, olives, tomatoes and cheese over top.
- Repeat layers, ending with cheese.
- Bake in preheated 375°F oven for 12 to 15 minutes or until cheese is melted.
- Spoon pesto over top; let stand for 5 minutes.
- Serve with marinara sauce to Italian cheers and flag waving.