

Ultimate Nachos!



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Ingredients:

- 1 Package Of Lightlife Smart Ground Protein Crumbles-Mexican style
- 1 Can Of Black Beans
- 2 Organic Tomatoes - Chopped
- 2 Large Organic Avocados - Chopped
- 1/4 Cup Of Cilantro - Chopped
- 1 Can Sliced Black Olives infused with Jalapeno
- 1 White Onion - Chopped
- 1 Block of Vegan Gourmet Nacho Cheese - <http://www.followyourheart.com/products/nacho-cheese/>
- 1 Bag of Organic Veggie Chips - <http://gavanmurphy.com/organic-veggie-chips-product-review/>

* Want it spicier? Add diced Jalapenos

Directions:

Step One (Stove Directions):

In a small pot, on medium heat, cook Black Beans for about 10 minutes.

In a separate skillet cook ground protein crumbles on low to medium heat for 5 minutes.

Then in a small pot heat the block of vegan cheese until fully melted.

Step Two (Plating):

Next pour heated cheese over chips. Now you can add the protein crumbles, black beans and the rest of the ingredients to taste!!