

Vegan Nachos in 3 simple steps



Protein Rich Pantry Supplies



- 1/2 cup boiled Bean Variety
- 1/2 cup boiled Soya chunks
- 1/2 cup chopped Tomato
- 1 med. chopped Onion
- 1 tsp Cumin seeds
- 2-3 chopped Jalapenos
- 1/2 cup chopped cilantro
- 1 tbsp chopped Ginger
- 1/2 cup Signature Cheese sauce or your Fav cheese
- Baked Tortilla Chips

Prep and Season

- Sizzle cumin along with diced onions and ginger on a hot pan with 1 tbsp oil.
- Stir in about 1/4 cup tomato and boiled beans along with boiled soya chunks.
- Season well with salt, chili powder, and taco seasoning if you prefer.
- Once everything is combined, turn off the heat, add a dollop of signature cheese sauce, cilantro and a tbsp of lime juice.



Equipment and Temperature



- On a baking tray which fits the air fryer, layer tortilla chips, a deliberate amount of cheese sauce and the hot seasoned mix.
- After about two layers, you could drizzle hot sauce, add chopped jalapeños, tomato and onions.
- At 330°, in the pre heated air fryer pop the layered chips and air fry for 7 min.

Done and Dip ready!!

- Once done, you can drizzle some dairy free sour cream, dip it in the signature Mayo-n-Gauc or homemade salsa.
- Enjoy with fresh lime and mint agua fresca.

