



# Loaded Cheesy Lentil Nachos

with Peppers and Salsa

Veggie 30 Minutes



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Lentils



Tortilla Chips



Cheddar Cheese,  
shredded



Mozzarella Cheese,  
shredded



Enchilada Spice  
Blend



Sweet Bell Pepper



Green Onion



Tomato Salsa



Sour Cream



Cilantro

## HELLO ENCHILADA SPICE BLEND

*This savoury blend combines warming spices with aromatic onion and garlic!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Baking sheet, measuring spoons, strainer, parchment paper, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Lentils	370 g	740 g
Tortilla Chips	170 g	340 g
Cheddar Cheese, shredded	¼ cup	½ cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Enchilada Spice Blend	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Green Onion	2	4
Tomato Salsa	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Cilantro	7 g	14 g
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



## Prep

- Using a strainer, drain **lentils**, reserving the **liquid**. Rinse **lentils**.
- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onions**.
- Roughly chop **cilantro**.
- Mix together **cheddar** and **mozzarella cheese** in a small bowl.



## Cook peppers and lentils

- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers**. Cook, stirring often, until tender-crisp, 3-4 min.
- Add **lentils**, **2 tbsp** (4 tbsp) **reserved canning liquid** and **Enchilada Spice Blend**. Cook, stirring often, until **lentils** are warmed through and **spices** are fragrant, 2-3 min.
- Season with **¼ tsp** (½ tsp) **salt** and **pepper**. Remove from heat.



## Assemble and bake nachos

- Line a baking sheet with parchment paper.
- Layer **tortilla chips**, then **half the cheese**, **lentil-pepper mixture** and **remaining cheese** on the prepared baking sheet. Bake **nachos** in the **middle** of the oven until **cheese** melts and starts to brown, 6-7 min. (**NOTE:** For 4 ppl, use 2 lined baking sheets and bake in the middle and top of the oven, rotating sheets halfway through.)



## Finish and serve

- Sprinkle **green onions** and **cilantro** over **nachos**.
- Divide **nachos** between plates.
- Serve **sour cream** and **salsa** on the side for dipping.

## Dinner Solved!



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