



# Loaded Vegan Nacho Fries

## INGREDIENTS

1 lb. frozen or fresh-cut french fries  
1/4 cup enchilada sauce  
1/2 cup Daiya Pepperjack Shreds - Premium Cutting Board Collection  
1 cup cooked black beans  
1 medium tomato, chopped  
1/2 medium red onion, finely chopped  
1 jalapeno, thinly sliced  
1/2 avocado, halved + thinly sliced  
cilantro, finely chopped  
lime wedges, for garnish

## DIRECTIONS

Bake the fries on a baking sheet according to directions or at about 350 degrees for about 40 minutes, flipping halfway through. When finished, move the cooked fries to an oven-safe pan or container (this will be where you assemble your nachos) and set the oven to 'broil' or to at least 450 degrees.

Drizzle the enchilada sauce over the fries evenly, then top with the Daiya Pepperjack Shreds. Place the dish in the oven until the cheese is melty, about 3-6 minutes depending on the temperature. Remove the dish from the oven and top the nacho fries evenly with the cooked black beans, chopped tomato and onion, jalapeño, avocado, cilantro + lime and enjoy immediately!

## NOTES

You could also sub in Daiya Shreds - Premium Cutting Board Collection in Cheddar, if you prefer. We loved the extra kick of spicy that the pepper jack gave here!

Serves 2-4, depending on your appetites.

