

## Party-Sized Jackfruit Nachos!

### INGREDIENTS

1 large bag of tortilla chips

1- 15 ounce can black beans, drained

2- 20 ounce cans of jackfruit (in brine), prepared and cooked to our Jack Asada recipe instructions

1-2 cups homemade queso cheese (or sub whatever dairy-free cheese you prefer), warmed

1/2 cup red onion, chopped small

1/2 cup black olives, sliced

1/4 cup fresh cilantro, chopped

the BEST guacamole, for serving

### DIRECTIONS

Preheat the oven to 375 degrees. Line a baking sheet with parchment paper (or aluminum foil).

Spread the tortilla chips evenly over the baking sheet and scatter the drained black beans over the top. Layer the seasoned, cooked jackfruit evenly over the top, then place the baking sheet in the oven for 10 minutes heat the chips, beans and jackfruit together.

When finished, pull the baking sheet from the oven and immediately top with the queso cheese, chopped red onion, black olives, cilantro and guacamole. Serve immediately!

### NOTES

Save time by preparing the jackfruit and queso a day ahead, then just reheat as necessary!

If you use a different cheese (daiya, for example) we would recommend adding the cheese layer BEFORE baking so it melts while in the oven.

Add whatever other toppings you like! Some suggestions? Cabbage, salsa, hot sauce, green onions, tomatoes!

