



Potato Nacho with Zesty Dill Ranch Dip

Serve these tasty potato nachos on game day with bowls of additional toppings so guests can load their nachos up the way they like them.

Yields: 4 to 6 servings

Preparation time: 50 minutes

Ingredients

3 large baking potatoes, skin on, scrubbed well (about 2.5 lbs)

¼ cup (60mL) olive oil or canola oil

1 tsp (5mL) each chili powder and sea salt

½ tsp (2mL) each granulated garlic and cumin

¼ tsp (1mL) cayenne pepper

1 250g container Nordica Smooth Dips – Dill Ranch

3 tsp (15mL) minced jalapeno pepper or to taste

1 small clove garlic, pressed

1 cup (250mL) shredded Black River Old Cheddar Cheese

1 cup (250mL) drained and rinsed canned black beans

2 green onions, sliced

Optional Toppings: Chopped avocado, grape tomato halves, jalapeno rings, fresh cilantro leaves, shredded cooked chicken, extra cheese



Instructions

Preheat oven to 425°F (220°C). Line two large baking sheets with parchment paper.

Cut potatoes into 1/4-inch (0.5 cm) round slices and place in large bowl. Add olive oil, chili powder, salt, granulated garlic, cumin and cayenne pepper; toss until potatoes are well coated. Arrange on prepared pans in single layer. Roast for about 40 minutes or until cooked through and golden brown, flipping half way through and rotating the pans.

Meanwhile, in a small bowl, stir together Nordica Smooth Dip, jalapeno and garlic; set aside.

When the potatoes are ready, remove from oven. Place all the potato slices onto one pan. Scatter cheese, black beans and green onion evenly over potatoes; broil until cheese is melted and bubbling.

Drizzle some of the dip mixture over the potatoes and scatter on your favourite optional toppings (if using). Serve immediately with extra dip on the side.

Tip: Kick up the heat! Make the dip the day before and refrigerate – it gets zestier overnight! Use Ivanhoe Jalapeno Goat cheese in place of cheddar cheese.