

Loaded Vegetarian Nachos with Spicy White Queso

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This is one of the handful of recipes that I count on to please a crowd of hungry, picky folks that tend to always be in my apartment, other known as my roommates and when I think about it, I know exactly why this one of my favorites and it solely has to do with the Spicy White Queso. When you break the recipe down, it's crazy easy to prepare and most of the time, I have all of the ingredients on hand before cooking it, making this recipe a win, win ultimately.

Serves: 4

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients:

For the queso:

2 tablespoons butter

1 jalapeno, diced

2 tablespoons flour

2 cups milk

1 ½ cup pepper jack cheese, shredded

1 cup salsa verde

2 teaspoons cayenne pepper

2 teaspoons kosher salt

For the nachos:

1 tablespoon olive oil

1 bell pepper, sliced

1 red onion, sliced

1 large squash, diced

Kosher salt and black pepper

1 9 ounce bag tortilla chips

1 6 ounces can black beans, drained and rinsed

1 cup cherry tomatoes, sliced

½ cup salsa

Instructions:

1. Heat butter in a large saucepan over medium heat. Add in jalapenos and cook for 2-3 minutes. Stir in flour and cook until the flour resembles a golden brown color. Whisk in the milk and bring to a light simmer. Stir in the shredded cheese and reduce the heat to low. Stir in salsa verde and season with cayenne pepper and kosher salt.
2. Heat olive oil in a skillet over medium heat. Add in the bell peppers, onions, and squash. Season with salt and pepper and cook for 5-8 minutes or until the vegetables are tender.

3. Lay the tortilla chips out on a large platter or baking tray and top with Spicy White Queso, black beans, salsa, tomatoes, cooked bell peppers, onions, squash.

Serve and enjoy,
Xo, Will