Bad Ass Vegan Nachos

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Description : What if you could still have vegan nachos? What if there was a nacho recipe that was so healthy, you could eat it everyday, that’s what I’ve created for you!

Prep Time : 10 Minutes
Cook Time : 10 Minutes
Total Time : 20 Minutes

Chip Ingredients

- Organic Corn Tortillas (cut into triangles)
- 1 Lime
- Sea Salt
- Chili Powder
- Cumin

Nacho Cheese Sauce Ingredients

- 1 Small Red Pepper, Deseeded and Chopped
- 1 Tsp Chili Powder
- 1/2 Tsp Cayenne
- 1/2 Tsp Salt
- Juice of 1/2 Lemon
- 4 Tbsp Nutritional Yeast
- 4 Tbsp Hemp Seeds
- 1 Garlic Clove
- A Teeny Tiny Bit of Water

Nacho Ingredients

- Chips
- Nacho Cheese Sauce
- Fresh Pico, Salsa or Chopped Tomato
- Black Beans, Pinto Beans or Any Bean You Like
- Cilantro
- Hot Sauce
- Avocado or Guacamole (optional)
- Fresh Jalapeños

Instructions

1. Preheat oven to 450F, place the cut tortillas on a pan, cover with lime juice and sprinkle spice mixture over top.

2. Bake for 5-7 minutes or until they start to crisp.

3. To make the cheese sauce, blend all ingredients in a high speed blender until smooth. You want to use just enough water to get the mixture moving. I usually blend 30-40 seconds and taste. If it’s still grainy blend a bit more. Place in refrigerator for a few hours or until it thickens (best to make the day before).

4. Lay out the nacho chips on a plate and pile all of the nacho ingredients on top and enjoy!

What an amazing healthy meal that you can eat day in and day out and NOT feel guilty at all. Based around whole foods and very low in fat.

Bon Appetit

Full Recipe Link w/ Video

www.rawtillwhenever.com/bad-ass-vegan-nachos