



Recipe

CHORIZO NACHOS W/ SWEET POTATO CHIPS by Ericka Sanchez

Serves 6

Prep time: 10 minutes

Cook time: 10 minutes

Ingredients

3 (2.5 ounces) bags Seneca Sweet Potato Chips w/ Sea Salt

$\frac{3}{4}$ cup Mexican blend cheese, shredded

$\frac{1}{2}$ cup Mexican chorizo, cooked and crumbled in large pieces

1 Roma tomato, diced

$\frac{1}{3}$ cup corn kernels, cooked

$\frac{1}{3}$ cup black beans, cooked and rinsed

$\frac{1}{2}$ avocado, chopped

2 tablespoons cilantro, chopped

2 tablespoons Mexican crema



Directions

Preheat oven to 350° F.

Arrange Seneca Sweet Potato Chips on a large oven platter or oven safe serving plate.

Sprinkle evenly with cheese, chorizo, tomato, corn, beans and avocado.

Bake for 10 minutes or until cheese begins to melt.

Sprinkle with cilantro, drizzle with crema and serve.