



## LOADED LACTOSE-FREE NACHOS

*Lactose-free marble cheese gives these nachos all the melty, cheesy goodness anyone could want. Dip into lactose-free sour cream for an even more delicious bite. Normally served as a bar snack, nachos actually have enough protein and calories to count as a main course.*

*Ensure that all ingredients are lactose-free.*

**Serves: 8**  
**Ready In:**  
30 Minutes  
**Skill Level:**  
Easy

### INSTRUCTIONS

Preheat oven to 375°F (190°C). Line rimmed baking sheet with parchment paper.

Arrange half of the tortilla chips in single layer on prepared baking sheet; sprinkle with half each of the cheese, tomato, pepper, onion and jalapeño. Repeat layers.

Bake in centre of oven 10 to 12 minutes or until cheese is bubbling and golden. Let stand 2 minutes then sprinkle with cilantro. Serve with salsa and sour cream.

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### INGREDIENTS

- 1 pkg (280 g) blue corn tortilla chips
- 3 cups (750 mL) shredded PC® Lactose-Free Marble Cheddar Cheese
- 1 cup (250 mL) diced tomato
- 1 cup (250 mL) diced sweet yellow pepper
- 3 green onions, thinly sliced
- 1/3 cup (75 mL) roughly chopped, drained PC® Pickled, Sliced Jalapeño Peppers
- 1/2 cup (125 mL) cilantro leaves
- 3/4 cup (175 mL) PC® Black Label Smoky Chipotle Salsa
- 1/2 cup (125 mL) PC® Lactose-Free 14% M.F. Sour Cream

