



Apple and 3-cheese nachos

(Entertaining)



SERVINGS: 8 TO 10



PREPARATION TIME: 20 MINUTES



COOKING TIME: 18 MINUTES

Ingredients

- 45 mL (3 tablespoons) butter
- 6 Spartan apples, peeled and diced
- 2 L (8 cups) corn chips
- 1 jalapeño pepper, finely chopped
- 125 mL (½ cup) grated mozzarella
- 125 mL (½ cup) grated Oka cheese
- Ground pepper
- Sour cream
- Scallions, chopped
- Parmesan shavings, to taste

Directions

- 1 Preheat the oven to 375°F.
- 2 In a large saucepan over high heat, melt the butter and brown the apples for 3 minutes. Reduce heat and let simmer for 5 minutes or until the apples are lightly stewed. Set aside and keep warm.
- 3 Line a baking sheet with parchment paper and spread out the chips.
- 4 Add the stewed apples, sprinkle with jalapeños, garnish with three cheeses and add pepper to taste.
- 5 Bake in the oven for 10 minutes or until the cheeses melt.
- 6 Add pepper, drizzle with sour cream and sprinkle with scallions and parmesan
- 7 Place the board in the centre of the table and let your guests dig in!