



# PLANTAIN

**SERVINGS** 6 TO 8

**PREP TIME** 15 min

**COOK TIME** 25 min

## INGREDIENTS

- 10 to 15 ounces plantain chips
- 1 (15 ounce) can black beans, drained and rinsed
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 12 ounces homemade or store bought pico de gallo
- 1 fresh avocado, diced
- 1/2 cup crema, creme fraiche, or sour cream
- 1/4 cup fresh cilantro, finely chopped
- Squeeze of lime juice

## DIRECTIONS

1. Gather the ingredients. Preheat the oven to 350 F. Spread plantain chips evenly onto a baking sheet.
2. Sprinkle with the black beans and cheese. Bake for 10 to 15 minutes or until cheese is melted.
3. Remove from oven and place on stovetop or a cooling rack until cool enough to eat. Spread fresh pico de gallo and avocado over the nachos.
4. Drizzle with crema, then top with cilantro and a squeeze of lime. Serve warm.

