



thanksgiving nachos

cook time:
15

prep time:
15

featured product:
**POWERHOUSE
SPINACH BLEND**

put a creative twist on leftovers with this thanksgiving nachos recipe! the good thing about nachos is that you can put whatever you want on them! for a new flavor, use up some thanksgiving leftovers like turkey and brussels sprouts and top it off with SUPER SPINACH! and jalapeños. great as a snack, appetizer or side dish!



ingredients

6 servings

1 package (5 oz)

organicgirl© POWERHOUSE SPINACH BLEND ?

1 bag (14 ounces) tortilla chips

2 cups shredded cooked turkey

1½ cups cooked brussels sprouts, shredded

1½ cups shredded pepper jack cheese (6 ounces)

for avocado crema:

1 large avocado, pitted and diced

½ cup plain unsweetened yogurt

for garnish:

½ cup cranberry sauce

2 jalapeños, thinly sliced

chopped cilantro

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 425°F.
2. on a large baking sheet spread out chips. top with turkey, spinach, brussels sprouts, and cheese. bake until browned and cheese is melted, 15 minutes.
3. in a food processor or blender combine avocado and yogurt. blend until smooth, adding up to ½ cup water to reach desired consistency.
4. top nachos with dollops of cranberry sauce, jalapeños and cilantro. drizzle with crema.