



Makes 6 cups chips + 9 cups toppings
Preparation Time: 25 minutes

INGREDIENTS:

1 15-oz. can no-salt-added pinto beans, rinsed and drained (1½ cups)

1 cup frozen corn

2 teaspoons chili powder

2 lb. jicama, peeled, quartered, and cut into ⅛-inch-thick slices (6 cups) (see tip, recipe intro)

¼ teaspoon sea salt

15-oz. can no-salt-added chickpeas, undrained

½ cup nutritional yeast

1 to 2 tablespoons chopped canned chipotle chiles in adobo sauce

2 cups shredded fresh spinach

1 cup chopped tomatoes

1 medium avocado, halved, seeded, peeled, and chopped

4 to 5 tablespoons unsweetened, unflavored plant-based milk

½ cup sliced scallions

3 tablespoons sliced black olives

1 jalapeño chile, thinly sliced

Chile-Lime Pinto Bean Nachos

Who says nachos have to be loaded with heavy cheese and greasy toppings? These plant-powered nachos deliver all the flavor and satisfaction you crave. If you want to keep things light, use [jicama](#) slices as the base. For a more traditional nacho platter, opt for baked corn chips instead. Pile on a mountain of chili-spiced [beans](#), veggies, and jalapeños. A homemade Chipotle Queso sauce is drizzled over the toppings to create a gooey, cheesy pile of deliciousness that's perfect for digging into at a party or while watching your favorite sports team on TV. Feel free to get creative with the toppings, as well: Crumbled tempeh or [tofu](#), marinated in a spicy Southwestern sauce, would make for a great addition to these nosh-worthy nachos!

Tips

Baked Corn Chips: You can skip the jicama and opt for classic corn chips for these vegan nachos. Simply cut 8 corn tortillas into 8 triangles. Heat oven to 375°F and bake for 20 minutes.

For more vegan nacho recipes, check out these tasty ideas:

- [Tempeh Nacho Salad with Creamy Chipotle Dressing](#)
- [Loaded Lentil Nachos](#)
- [Vegan Nachos Verdes](#)
- [Hearty Nachos](#)

By Ellen Boeke

- 1 In a small saucepan stir together beans, corn, and 1 teaspoon of the chili powder. Cook over medium until heated through, stirring occasionally.
- 2 Sprinkle jicama slices with the remaining 1 teaspoon chili powder and the salt.
- 3 For Chipotle Queso, in a blender or food processor combine chickpeas, nutritional yeast, and chipotle chiles in adobo sauce. Cover and blend. Gradually add plant-based milk until smooth and creamy. Pour into a small saucepan; heat through over medium.
- 4 Spread jicama slices on a large serving platter. Top with bean mixture, spinach, tomatoes, and avocado. Drizzle with Chipotle Queso. Sprinkle with scallions, black olives, and jalapeño.