



Makes 10 cups
Cook Time: 1 hours

INGREDIENTS:

TORTILLA CHIPS

12 oil-free corn tortillas, cut into
1½ inch pieces (about 3 cups)

ZESTY BEANS

1½ cups frozen lima beans,
thawed

1½ cups frozen corn, thawed

1 small onion, cut into ¼-inch
dice (1 cup)

1 teaspoon minced garlic

½ teaspoon ground cumin

½ teaspoon dried Mexican
oregano

Sea salt

GREEN TOFU SOUR CREAM

1 (12-ounce) package extra-firm
tofu

¼ cup fresh spinach

2 tablespoons lemon juice

1 tablespoon white wine vinegar

½ teaspoon sea salt

¼ teaspoon yellow mustard

TOPPINGS

1 cup store-bought salsa verde

4 scallions, thinly sliced (½ cup)

¼ cup finely chopped cilantro

2 cups romaine lettuce

1 avocado, diced

1 jalapeño, thinly sliced
(optional)

Vegan Nachos Verdes

Celebrate Cinco de Mayo—or elevate any day of the year—by serving up a big batch of vegan Nachos Verdes. Our veggie-packed recipe features a well-spiced mix of lima beans, corn, and onions plus homemade sour cream and all the fixings. This delicious recipe is festive enough for a party appetizer, and healthy enough to enjoy as a meal.

<https://www.youtube.com/watch?v=Mz7TOIRzXF8>

By Darshana Thacker Wendel

- 1 Preheat the oven to 350°F. Line 2 baking sheets with parchment paper.
- 2 Spread the tortilla pieces on the baking sheets, and bake for 20 to 25 minutes, or until crisp. Remove from oven and set aside to cool for a few minutes. Leave oven on.
- 3 Combine the lima beans, corn, onion, garlic, cumin, and oregano in a saute pan with ½ cup of water. Cover pan and cook for 10 minutes, until the beans are tender. Add salt to taste.
- 4 To make the tofu sour cream, combine the tofu, spinach, lemon juice, vinegar, salt, and mustard in a blender; blend to a smooth paste.
- 5 Arrange half of the baked tortilla chips in the bottom of a 9x13-inch baking dish. Spread half of the beans mixture over the chips. Dollop one-third of the tofu sour cream and salsa over the top, then sprinkle with half of the scallions and cilantro. Repeat with a second layer of chips, beans, tofu sour cream, salsa, scallions, and cilantro.
- 6 Bake for 20 minutes, or until heated through.
- 7 Remove nachos from oven, and top with remaining salsa and tofu sour cream, plus lettuce, avocado, and jalapeño (if using).
- 8 Serve immediately.