MEXICAN STYLE VEGAN NACHOS

SERVES 4-6

INGREDIENTS

1 bag El Ranchava Homestyle Tortilla Chips
Mexican Walnut-Mushroom Crumbles (recipe below)
1 can Vegan Refried Beans
1 jar Vegan Queso

Toppings (to taste):

Guacamole
Pico de gallo
Vegan sour cream
Pickled red onions
Fresh cilantro, chopped
1 jalapeño, thinly sliced

ASSEMBLY INSTRUCTIONS

1. Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper.
2. Warm the refried beans in a saucepan over low heat, stirring occasionally.
3. Heat the vegan queso according to the jar's instructions.
4. Spread El Ranchava tortilla chips on the prepared baking sheet and warm in the oven for 5 minutes.
5. Remove chips from the oven and begin layering:
   - On a large serving platter, add half of the chips.
   - Drizzle with half the queso, then top with half the beans and half the walnut-mushroom crumbles.
   - Add half of your chosen toppings.
6. Repeat the layering with the remaining ingredients.
7. Serve immediately and enjoy every crunchy, creamy, zesty bite!

MEXICAN WALNUT-MUSHROOM CRUMBLES

INGREDIENTS

½ cup walnuts
6 oz baby portobello mushrooms
¼ cup ground flaxseeds
1 tsp dried oregano
1 tsp ground cumin
1 tsp chili powder
½ tsp ground coriander
½ tsp garlic powder
½ tsp smoked paprika
¼ tsp onion powder
¼ tsp cayenne (optional)
¼ tsp ground black pepper

INSTRUCTIONS

1. Pulse mushrooms in a food processor until finely chopped. Transfer to a large bowl.
2. Pulse walnuts and flaxseeds together until coarsely ground. Add to the mushrooms.
3. Stir in all spices and mix well.
4. Heat a large skillet over medium heat. Add the mixture and cook, stirring often, for about 10 minutes until the moisture from the mushrooms has evaporated.
5. Continue cooking for 3–4 more minutes until the mixture starts to crisp. Remove from heat.