

Grilled Corn & Avocado Tortilla Chip Nachos

Ingredients

Tortilla chips (your favorite kind)

2 ears grilled corn (kernels removed)

1 ripe avocado (diced)

1 cup cherry tomatoes (halved)

½ cup black beans (rinsed & drained)

¼ cup red onion (finely chopped)

1 cup shredded pepper jack or cheddar cheese

¼ cup fresh cilantro (chopped)

1 jalapeño (thinly sliced, optional)

Fresh lime wedges for serving

Directions

On a baking sheet, spread a layer of tortilla chips. Top with cheese, corn, black beans, tomatoes, and jalapeños.

Broil in the oven for 3–5 minutes, or until cheese is bubbly and golden.

Remove from oven and add diced avocado, red onion, and cilantro.

Squeeze fresh lime juice over the top and serve immediately.