

# Healthy Nachos

Try out these healthy nachos featuring my cheese sauce and corn salsa recipe!

Prep:  
**10 minutes**

Cook:  
**10 minutes**

Ready In:  
**20 minutes**

Servings:  
**5**



## Ingredients

4 corn tortillas  
1/2 cup black beans, rinsed and drained  
1/4 cup cheese sauce\*  
1/4 cup roasted corn or corn salsa\*  
pico de gallo  
hot sauce  
juice 1/2 lime  
1/4 tsp garlic salt

## Instructions

- 1** Preheat oven to 400 degrees. Cut corn tortillas into fourths (should make 16 chips) and lay on a non stick baking sheet. Sprinkle with lime juice and garlic salt and bake for 5 minutes. After 5 minutes is up watch them closely and wait until they are lightly brown. They tend to burn fast so keep a close eye.
- 2** Once the chips are cooked put them on a plate and top with black beans, cheese sauce, corn, pico and hot sauce. You can also add vegan meat, avocado or cashew sour cream to this. Enjoy!
- 3** Cheese Sauce recipe - <https://highcarbhannah.co/recipes/potato-cheese/>
- 4** Roasted Corn Salsa recipe - <https://highcarbhannah.co/recipes/roasted-corn-salsa/>