



Cooking in the Kitchen at Olums

Molly Morgan RD, CDN, CSSD
*Cooking Delicious Recipes
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Holiday Nachos with Homemade Queso Sauce

Serves 8

Ingredients:

- 2 Tbsp butter
- 2 Tbsp all-purpose flour
- 2 cups milk
- 6 slices American cheese
- ¼ cup salsa
- 1 Tbsp hot sauce
- ½ red bell pepper, chopped
- ½ green bell pepper, chopped
- 1 cup cherry tomatoes, chopped
- 1 cup cooked green lentils
- ½ cup sliced black olives
- ½ cup shredded cheddar cheese (optional)

Directions:

1. Melt the butter in a saucepan over medium heat, then whisk in the all-purpose flour. Once combined, add the milk. Whisk occasionally throughout. Once the mixture comes to a boil, continue to boil for one minute; then remove from the heat.
2. Stir in the American cheese and let the cheese melt. Then add in the salsa and hot sauce.
3. Arrange taco chips on a round platter. Top with chopped vegetables including: red bell pepper, green bell pepper, cherry tomatoes, lentils, and olives. Drizzle with some queso sauce and top with shredded cheddar cheese.
4. Serve nachos immediately, with remaining queso in a bowl.