

Yield: 2.5 cups

Prep Time: 15 minutes

Total Time: 15 minutes

Looking for a healthy alternative for Nachos? Use Sweetreats Mini Peppers as chips! Mini peppers make a pretty great chip alternative. Trust me, this platter full of Nachos will not last long!

Ingredients:

- 1 small white onion, finely chopped
 - 1 lb ground beef
 - 1 packet Taco seasoning
 - 1 lb bag Sweetreats Mini Peppers, halved and seeded
 - 1 1/2 cups shredded Cheddar cheese
 - 1 pint G.R.EAT! Red grape tomatoes
 - 1 jalapeño pepper, seeded and finely chopped
 - 2 tablespoons minced fresh cilantro
- Other toppings as desired (sour cream, olives, chopped jalapeño, avocado, etc.)

Directions:

1. In a large skillet over medium heat, add onion and brown ground beef until just cooked through, about 7 to 10 minutes. Add taco seasoning and sauté until well combined. Remove from heat.
2. Preheat the oven to 400F and line the cookie sheet with parchment paper. Arrange mini peppers in a single layer, cut-side up but very close together.
3. Sprinkle with ground beef mixture and shredded cheese. Bake 5 to 10 minutes, until cheese is melted.
4. Remove from the oven and top with chopped tomatoes, jalapeño and any other desired toppings. Serve immediately.

Cooking Tips:

This recipe can easily be made vegetarian by removing the ground beef, or replacing it with a protein of your choice!

Sweetreats
Mini Sweet Peppers

G.R.EAT!
Grab. Rinse. Eat!*

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Nutrition Facts:

Serving Size: 1/4 cup, Calories 302, Total Fat 14.4g (19% Daily Value), Saturated Fat 7.8g (39% Daily Value), Cholesterol 97mg (32% Daily Value), Sodium 301mg (13% Daily Value), Total Carbohydrates 11.4g (4% Daily Value), Dietary Fibre 2.3g (8% Daily Value), Sugar 7g, Protein 31.6g, Calcium 221mg (17% Daily Value), Iron 15mg (84% Daily Value), Potassium 666mg (14% Daily Value)

Mini Pepper Nachos

