

Italian Nachos

Ingredients

- 1 bag TOSTITOS® Cantina Thin & Crispy
- 1 lb Italian sausage
- 1/2 cup sliced black olives
- 2 fresh tomatoes, seeded and chopped
- 2 ½ cups shredded Italian blend cheese
- 1/2 cup basil pesto
- 1 cup marinara or pasta sauce

How to make it

1. Remove sausage from casings.
2. In large skillet, cook sausage over medium high heat, breaking up with a spoon, for about 7 minutes or until it starts to brown.
3. Remove from heat; drain any excess fat and set sausage aside.
4. Spread half of the TOSTITOS® Cantina Thin & Crispy on lightly greased large rimmed baking sheet.
5. Sprinkle half of the sausage, olives, tomatoes and cheese over top.
6. Repeat layers, ending with cheese.
7. Bake in preheated 375°F oven for 12 to 15 minutes or until cheese is melted.
8. Spoon pesto over top; let stand for 5 minutes.
9. Serve with marinara sauce to Italian cheers and flag waving.



PREP
TIME
5 min



COOK
TIME
20 min



TOTAL
TIME
25 min



SERVINGS
6-8

Made with



TOSTITOS® Cantina Thin & Crispy