

POPCORNER[®] Nacho Bites

Ingredients

- 1/2 bag (5 oz) SEA SALT
- 1 jalapeño pepper, seeded and finely diced
- 1 plum tomato, finely diced
- 3/4 cup rinsed drained canned black beans
- 1/4 cup finely diced red onion
- 1 tbsp freshly squeezed lime juice
- 2 tsp taco seasoning
- 1/4 tsp salt
- 3/4 cup shredded Monterey Jack cheese
- 1/2 cup sour cream
- 1/2 avocado, peeled and diced
- 2 tbsp packed cilantro leaves
- Lime wedges, for serving
- Hot sauce, for serving

How to make it

1. Preheat oven to 400°F.
2. In medium bowl, stir together jalapeño, tomato, black beans, onion, lime juice, taco seasoning and salt until combined. Toss in Monterey Jack until evenly distributed.
3. Arrange POPCORNERS[®] Sea Salt on large parchment paper-lined baking sheet, spacing evenly. Divide tomato mixture among centers of each.
4. Bake for 8 to 10 minutes or until cheese has melted.
5. Garnish with dollops of sour cream, avocado and cilantro. Serve with lime wedges and hot sauce.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	10 min	35 min	6-8

Made with



SEA SALT