

# Vegan Nachos & Pineapple Punch

## Vegan Nachos:

- 1 small onion, diced
  - 1 red bell pepper, diced
  - 1 green bell pepper, diced
  - 1 yellow bell pepper, diced
  - 1 orange bell pepper, diced
  - 1 jalapeno, deseeded and diced
  - 1- 15 oz. can of Rotel (tomatoes and green chilies)
  - 1 TB chili powder
  - 1 ½ tsp cumin
  - ½ tsp sweet paprika
  - ¼ tsp garlic powder
  - ¼ tsp onion powder
  - ¼ tsp Italian seasoning
  - 1 TB pink Himalayan salt
  - 1 tsp black pepper
  - 2 cups of mild salsa
  - 8 oz. vegan sour cream
  - 1- 14 oz. can organic black beans, drained
  - 1- 14 oz. can organic corn, drained
  - 1 package of Beyond Meat Beefy Crumbles
  - 1 package of Follow Your Heart or Daiya Vegan Cheddar Cheese Shreds
  - ½ bunch of cilantro, finely chopped
  - Squeeze of one lime wedge
1. Add all the ingredients to a large pot in the order they are listed.
  2. Stir until everything is melted into a delicious nacho dip.
  3. Pour over sea salt & lime tortilla chips. Add desired toppings.

## Pineapple Punch:

- 1 Pineapple, cored and pureed in food processor
  - 1 cup Rainbow Sherbert
  - 1 cup Raspberry Ginger Ale
1. Combine all ingredients and freeze for 30 minutes to result in a chilled beverage.
  2. Save the pineapple once the middle has been taken out so you can re-purpose it as a cup.

