

CrispLid Nachos



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Website

Crispy and flavorful nachos are extremely easy to make under the CrispLid and are ready in only 4 minutes! Layer chips, black beans, chicken, pico de gallo, and Mexican cheese blend, cook for 4 minutes, and you have a crowd-pleaser for any occasion! Top with fresh avocado slices and cilantro and you are ready for happy hour.



Ready in: 14min **Prep time:** 10min

Cook time: 4min

Ingredients

cooking spray

2 cups tortilla chips

1/2 cup black beans

1/2 cup shredded cooked chicken

1/2 cup pico de gallo

1 cup Mexican cheese blend

Appliances

For best results, we recommend using:



Malthy CrispLid

Directions

1. Spray CrispLid fryer basket with cooking spray.
2. Layer half the chips, half the black beans, half the chicken, half the pico de gallo, and half the Mexican cheese blend in the prepared fryer basket. Repeat layering with remaining chips, black beans, chicken, pico de gallo, and Mexican cheese blend.
3. Set CrispLid trivet in inner steel pot of pressure cooker and set fryer basket on top of trivet.
4. Set CrispLid on top of inner steel pot and plug in. Set to 400°F (200°C) and cook until cheese is bubbling and lightly browned, about 4 minutes. Lift the lid using the handle and set it on the silicone mat.

Mealthy Tip

Skip the chicken to make this a vegetarian dish.



This is a very versatile recipe. White beans can be used in place of the black beans. Mozzarella cheese or Cheddar cheese can be used in place of the Mexican cheese blend. Add corn or sausage for a different flavor and texture.

Nutrition Facts

Per Serving: 247 calories; 14g fat; 17.5g



carbohydrates; 14g protein; 42mg cholesterol; 222mg sodium.

Full nutrition