



Almond Double Crunch Nachos

- 6 pita bread rounds
- 1 1/2 cups Pepper Jack or Monterey Jack cheese, grated
- 1/2 cup green olives, sliced
- 1/2 cup green onions, sliced
- 1/2 cup Almond Accents® Original Oven Roasted sliced almonds
- 1 cup bottled salsa, or as needed

Cut each pita open to make 2 circles. Cut each circle into 8 wedges. Spread in single layer on 2 baking sheets. Toast under broiler, turning to toast both sides of chips (1 minute per side). Transfer all chips to 1 baking sheet. Sprinkle evenly with cheese, olives, onions and Almond Accents. Bake at 350 degrees until cheese is melted. Serve with bowl of salsa.

Makes 8 servings



Preparation Time : 15
minutes

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