

**Featuring Tennessee Gourmet® Products**

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**Fiery Fiesta Nachos**

1 can refried beans (16 oz)  
2 tablespoons Tennessee Gourmet® Apple & Spice (any flavor)  
1 large bag white corn tortilla chips  
1 medium onion, chopped  
1 cup Sweetwater Valley, Fiery Fiesta shredded  
1 cup Sweetwater Valley, White Cheddar shredded  
2 jalapeno peppers, sliced crosswise, divided  
1 (16 oz) can chili, or your favorite chili recipe  
1 cup sour cream  
1 cup green onion, chopped  
1 tomato, diced

*Have all the prepped ingredients easily accessible to assemble nachos.*

Pre-heat the oven 350°.

In a small saucepan over low heat, cook refried beans with the Apple & Spice until they are loose enough to spoon onto nachos.

On a large ovenproof platter, spread out a layer of tortilla chips and spoon a thin layer of hot refried beans on the chips. Working quickly, sprinkle with some onions, Fiery Fiesta cheese, and jalapeno slices. Spoon on chili and top that with White Cheddar. Repeat this layering process until ingredients are used up, but reserving some of the jalapeno slices for garnish

Place platter in the oven and bake until cheese has melted, about 5 to 10 minutes. Remove from oven and place on a trivet or heatproof surface. Top nachos with sour cream, green onions, diced tomato and reserved jalapeno slices. Serve warm.