

Nashville Nachos

1 cup finely diced green pepper
2 teaspoons white vinegar
1/2 yellow onion, finely diced
1 cup finely diced seeded tomatoes
4 jalapeños, seeded and diced
1/2 cup chopped black olives
1/2 teaspoon garlic powder
1/2 teaspoon cracked black pepper
1/4 teaspoon kosher salt
1/2 - 3/4 cup Monterey Jack cheese, shredded
6 - 8 tablespoons Tennessee Gourmet™ Snappy Pepper Jelly
10 10-inch tortillas

Mix onion, green pepper, tomatoes, jalapeños, olives, garlic powder, black pepper, salt, and vinegar. Allow to blend 30 minutes.

Prepare tortilla chips. Using a 2½- or 3-inch cookie cutter, cut tortillas into rounds. Brush with Tennessee Gourmet™ Snappy Pepper Jelly and bake in preheated 350° F. oven for 10 minutes or until rounds begin to brown. Remove from oven.

Place 1 tablespoon of vegetable mixture over each round. Sprinkle with cheese. Pre-heat broiler and broil rounds until cheese melts, about 1 minute. Serve with guacamole and salsa.