

LOADED NACHOS

Tomatillo-corn salsa

1 tablespoon vegetable oil

1 onion, chopped fine

1 teaspoon salt

3 garlic cloves, minced

2 teaspoons minced fresh oregano or ½ teaspoon dried

1 teaspoon ground coriander

12 ounces tomatillos, husks and stems removed, rinsed well, dried, and cut into 1/2 -inch pieces

1 cup frozen corn, thawed

Nachos

8 ounces tortilla chips

1 recipe Nacho Dip, warmed

1 (15-ounce) can pinto beans, rinsed

2 jalapeno chilies, stemmed and sliced thin

3 radishes, trimmed and sliced thin

Lime wedges

1. For the tomatillo-corn salsa. Adjust oven rack to middle position and heat oven to 450 degrees. Heat oil in 12-inch non-stick skillet over medium heat until shimmering. Add onion and salt and cook until softened, about 5 minutes. Stir in garlic, oregano, and coriander and cook until fragrant, about 30 seconds. Add tomatillos and corn, reduce heat to medium-low, and cook until tomatillos are softened, have released their moisture, and mixture is nearly dry, about 10 minutes. Let cool slightly, about 5 minutes.

2. For the nachos. Spread half of tortilla chips evenly into 13 by 9-inch baking dish. Drizzle 1 cup nacho dip evenly over chips, then top with half of tomatillo-corn salsa, followed by half of the beans and , finally, half of jalapenos. Repeat layering with remaining chips, nacho dip, tomatillo-corn salsa, beans, and jalapenos. Bake until warmed through and edges of chips on top layer are beginning to brown, 5 to 8 minutes.

3. Let nachos cool for 2 minutes, then sprinkle with radishes; serve immediately with lime wedges.

Nacho Dip

12 ounces russet potatoes, peeled and cut into 1-inch pieces

1 small carrot, peeled and cut into ½ inch pieces (1/3 cup)

3 tablespoons vegetable oil

1 ½ tablespoons nutritional yeast

1 ½ teaspoons distilled white vinegar

1 teaspoon salt

1/3 cup finely chopped onion

1/3 cup minced poblano chili

1 garlic clove, minced

½ teaspoon mined canned chipotle chili in adobo sauce

1/8 teaspoon cumin

1/8 teaspoon mustard powder

Directions

1. Bring 2 quarts water to boil in medium saucepan over high heat. Add potatoes and carrot and cook until tender, about 12 minutes; drain in colander.
2. Combine cooked vegetables, 1/3 cup water, 2 tablespoons oil, nutritional yeast, vinegar, and salt in blender. Pulse until chopped and combined, about 10 pulses, scraping down sides of blender jar as needed. (you will need to stop processing to scrape down sides of blender jar several times for mixture to come together.) Process mixture on high speed until very smooth, about 2 minutes.
3. Meanwhile, heat remaining 1 tablespoon oil in now-empty saucepan over medium-high heat until shimmering. Add onion and poblano and cook until softened and lightly browned, 3 to 5 minutes. Stir in garlic, chipotle, cumin, and mustard cook until fragrant, about 30 seconds; remove from heat.
4. Stir processed potato mixture into onion-poblano mixture in saucepan and bring to brief simmer over medium heat to heat through. Transfer to bowl and serve immediately.