air-fryer nachos

featured product:
romaine heart leaves

what would you get if you crossed a taco salad with loaded nachos?

probably the most snackable, cheesy goodness you'd never want to stop eating. plus we made this recipe easy peasy using an air fryer!

ingredients

4-6 handfuls tortilla chips
1 bag cheddar cheese cheese (dairy-free or regular)
1 can black beans
½ onion
2-3 tomatoes
1 avocado
1 lime
½ clamshell **organicgirl romaine**

directions

prepare the ingredients:
– finely chop the onion.
– drain and rinse the black beans
– finely chop the onion
– dice the tomatoes
– dice the avocado
– chop the romaine lettuce

1. create a pico by adding sliced tomatoes, onion, avocado, and lime juice together in a mixing bowl; mix until combined. Set aside.
2. in an air fryer-safe dish or basket, layer the tortilla chips; sprinkle generously with cheddar cheese.
3. evenly sprinkle black beans over the tortilla chips.
4. repeat steps 1 and 2 to form a second layer.
5. place the assembled nachos in the preheated air fryer for about 5-7 minutes, or until the cheese is melted and bubbly, and the chips are crispy. keep an eye on them to prevent burning.
6. Remove nachos from air fryer, sprinkle with pico and top with romaine lettuce and serve immediately.
   optional toppings: salsa, sour cream or jalapeños.