thanksgiving nachos

cook time:	prep time:	featured product:
15	**15**	**POWERHOUSE SPINACH BLEND**

put a creative twist on leftovers with this thanksgiving nachos recipe! the good thing about nachos is that you can put whatever you want on them! for a new flavor, use up some thanksgiving leftovers like turkey and brussels sprouts and top it off with SUPER SPINACH! and jalapeños. great as a snack, appetizer or side dish!

ingredients

6 servings

1 package (5 oz)
organicgirl© POWERHOUSE SPINACH BLEND ?
1 bag (14 ounces) tortilla chips
2 cups shredded cooked turkey
1½ cups cooked brussels sprouts, shredded
1½ cups shredded pepper jack cheese (6 ounces)

for avocado crema:
1 large avocado, pitted and diced
½ cup plain unsweetened yogurt

for garnish:
½ cup cranberry sauce
2 jalapeños, thinly sliced
chopped cilantro

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 425°F.

2. on a large baking sheet spread out chips. top with turkey, spinach, brussels sprouts, and cheese. bake until browned and cheese is melted, 15 minutes.

3. in a food processor or blender combine avocado and yogurt. blend until smooth, adding up to ½ cup water to reach desired consistency.

4. top nachos with dollops of cranberry sauce, jalapeños and cilantro. drizzle with crema.