

Ingredients:

1 cup lentils, rinsed (I used green lentils)
1 can (10 oz) diced tomatoes and green chilies (like Rotel)
1 ½ cups water
1 tbsp chili powder
2 tsp cumin
1 tsp salt
1 tsp pepper
½ tsp paprika
¼ tsp garlic powder
¼ tsp onion powder
¼ tsp oregano
¼ tsp cayenne pepper
8-10 cups tortilla chips
8 oz pepperjack cheese, shredded
½ cup shredded lettuce
1-2 radishes, sliced
1 cup grape tomatoes, quartered
¼ of a red onion, thinly sliced
1 avocado, sliced
sour cream, cilantro, and lime wedges, for garnish

Directions:

1. Add tomatoes with chilies, water, all spices, and lentils to a medium saucepan. Bring to a boil over high heat. Reduce heat to low, cover, and simmer lentils for 1 hour until most of the liquid has been absorbed. Give the lentils a stir, and remove from heat.
2. Preheat oven to 400 degrees. Arrange tortilla chips on a baking sheet or oven proof serving platter. Top chips with ¾ of the shredded cheese, then top with lentils, and then the remaining cheese, making sure to spread all over the chips. Bake for 7-10 mins until the cheese is melted and the chips start to turn golden brown on the edges.
3. Top the lentil nachos with lettuce, radishes, tomatoes, red onion, and avocado spread all over the surface of the nachos. Garnish with sour cream, chopped cilantro, and lime wedges, if desired. Serve immediately!

Recipe notes:

*These can easily be made vegan by substituting the pepperjack for a dairy free cheese and skipping the sour cream.

*If you're not serving all of these at once, wait to assemble the nachos with all of their toppings until you're ready to serve. The lentils can be made in advance, refrigerated, and quickly reheated in the microwave when ready to serve.

*8 servings is a lot! The lentils freeze really well, so you can totally freeze half of the lentils in a freezer safe container for up to 3 months. Just thaw them in the fridge the night before you're ready to have them again.

*Nachos are like a work of art. You can top them with as much or as little as you like. And, you can top them with whatever you like. The lentils are the "meat" for our nachos, but the world is your oyster when it comes to the rest. So feel free to make adjustments to any of the toppings listed.