

Recipe of the Month – September 2024

Buckeye Apple Nachos

Serves: 4

Serving Size: 1/4 of recipe

Cost per Serving: \$0.69

Ingredients:

- 1/4 cup dark chocolate chips
- 1/ cup pea ut utter ut utter
apples sliced
- 1/ cup pret els chopped
- 1/ cup u salted chopped
- 1/4 cup dried fruit raisi s lo su ar
dried cra erries etc

Directions:

- 1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
- 2. In a large bowl, combine the chocolate chips, pretzels, and salted nuts. Toss to coat.
- 3. Spread the mixture evenly on the prepared baking sheet.
- 4. Bake for 10-12 minutes, until the chocolate is melted and the nuts are golden.
- 5. Remove from the oven and let cool for 5 minutes.
- 6. Sprinkle the cooled mixture with the dried fruit and raisins.
- 7. Let the nachos sit for 10 minutes to allow the chocolate to set.
- 8. Serve and enjoy!

Nutrition Facts per Serving: 160 calories, 5g total Fat (3g sat. fat),

15g Cholesterol, 200mg Sodium, 30g Carbohydrates, 2g Fiber, 10g Sugar, 5g Protein

Recipe compliments of Ohio SNAP-Ed (Ohio State Extension) Celebrate Your Plate 2024 Calendar

