

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
1/3 cup peanut butter OR nut butter
2 apples, sliced
1/3 cup pretzels, chopped
1/2 cup unsalted, chopped
1/4 cup dried fruit (raisins, low sugar dried cranberries, etc.)



Directions:

1. Add dark chocolate chips and peanut butter to small microwave-safe bowl. Microwave 10 seconds, remove, and stir gently. Repeat microwaving 10 seconds at a time until peanut butter and chocolate chips have melted together into a pour-able sauce.
2. Arrange apples slices in a singular layer on a large serving plate.
3. Drizzle with a spoon with half the dark chocolate and peanut butter mixture onto the apples, then sprinkle with pretzels, nuts, and dried fruit.
4. Drizzle the remaining dark chocolate and peanut butter mixture.

TIPS

-If you don't have nuts in your pantry, try using chunky peanut butter in the drizzle for an extra crunch.

-We suggest using tart apples varieties such as Granny Smith, Pink Lady, or McIntosh.

Nutrition Facts per Serving: 420 calories, 24g total Fat (6g sat. fat),

0mg.Cholesterol, 200mg Sodium, 45g Carbohydrates, 7g Fiber, 27g Sugar, 12g Protein

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