Sweet Bell Pepper Nachos



Take the classic nachos to the next level with Bell Pepper Nachos! Sweet bell peppers stand in for tortilla chips for a delicious, crowd-pleasing twist. Like 'em hot? Add ¼ teaspoon red pepper flakes before baking. Serve with chopped Red Sun Farms tomatoes, guacamole and lowfat sour cream.

Timing

Prep time	Total time	Skill level
10 mins	**25 mins**	**Easy**

What You'll Need

- 2 green Red Sun Farms sweet bell peppers
- 2 orange Red Sun Farms sweet bell peppers
- 1 yellow Red Sun Farms sweet bell pepper
- 1 red Red Sun Farms sweet bell pepper
- 1 can red kidney or black beans, drained and rinsed
- 1 can large black olives, drained and halved
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2½ cups lowfat shredded cheese

Directions

1. Preheat oven to 350 degrees.
2. Wash peppers; remove stems and seeds. Cut each pepper in eighths and set aside.
3. Grease 8”x10” baking dish. Line bottom of dish with bell pepper wedges. Top with beans, olives, seasonings and cheese.
4. Bake 12-15 minutes until cheese melts and peppers are still firm.