



Dessert Nachos

Perfect for sharing, this sweet twist on nachos is served with a rich and creamy key lime “guacamole” for dipping.

8 servings    Easy  up to 15 Min.



Ingredients:

Dessert Nachos:

- 1 package Shirriff Key Lime Pie Filling & Dessert Mix
- 0.5 cup sour cream
- 6 flour tortillas (8-inch/20 cm)
- 3 tbsp butter melted
- 2 tbsp granulated sugar
- 0.25 cup dark chocolate chips
- 0.75 cup chopped strawberries
- 2 tbsp toasted shredded coconut
- 2 tbsp torn fresh mint

- 1 Prepare Shirriff Key Lime Pie Filling & Dessert Mix according to package directions. Let cool slightly; stir in sour cream. Refrigerate until completely chilled.
- 2 Meanwhile, preheat oven to 350°F. Stack tortillas and cut each into eight wedges. Toss tortillas and melted butter until well coated. Place tortillas in single layer on two parchment paper-lined baking sheets. Sprinkle with sugar.
- 3 Bake for 10 to 15 minutes or until lightly browned and crisp. Let cool slightly. Transfer tortillas to one baking sheet.
- 4 Meanwhile, microwave chocolate chips in microwave-safe bowl, stirring every 30 seconds, for about 1 minute or until chocolate has melted.
- 5 Sprinkle strawberries, coconut and mint over tortillas, then drizzle with melted chocolate chips. Serve with key lime “guacamole.”

Cook's Tip:

These nachos are also delicious topped with chopped banana, mango or pineapple.

