



TOSTITOS® Grilled Salmon Nachos

INGREDIENTS

- **1 bag** TOSTITOS® Crispy Rounds
- **1 ½ cups** seasoned refried black beans
- **2 cups** grated Mexican blend cheese
- **1 lb** grilled salmon, flaked (recipe below)
- **2 cups** cabbage pico de gallo (recipe below)
- **1 large** avocado, sliced
- **1/4 cup** Mexican crema
- **1/2 cup** TOSTITOS® Toppers™ Avocado Lime Flavored Sauce
- [title]Marinate and Grill the Salmon
- **1 lb** wild king salmon fillet
- **2 tbsp** olive oil
- **3 cloves** finely chopped garlic
- **2 tbsp** finely chopped yellow onion
- **1 tsp** chile powder
- **1/2 tsp** ground black pepper
- **1 tsp** kosher salt
- **2 tbsp** fresh orange juice
- **1 tbsp** fresh lime juice
- [title]Cabbage Pico de Gallo
- **2 cups** fine julienne green cabbage
- **1/2 cup** diced red onion
- **2 cloves** chopped garlic
- **1 fresh** jalapeño, chopped
- Juice of 2 limes
- **2 tbsp** chopped cilantro
- **1/2 tsp** kosher salt

HOW TO MAKE

DIRECTIONS

- Preheat oven to 400°F.
- On a baking sheet, arrange 32 TOSTITOS® Crispy Rounds. Spread a tablespoon of beans onto half of the rounds, then top all chips with cheese and bake in the oven for 8-10 minutes



PREP TIME

20min



COOK

TIME

20

min(+1-



SERVES

4

FEATURING



until the cheese is well melted.

- Remove from the oven, stack the chips with only cheese over the ones with beans and cheese. Next, top with a couple of avocado slices, then with the salmon. After, top with a little of the Pico de Gallo, drizzle with crema and top with TOSTITOS® Toppers™ Avocado Lime Flavored Sauce & Dressing and serve immediately.
- [title]Marinate and Grill the Salmon
- Preheat the grill on high heat.
- In a small mixing bowl, combine the oil, garlic, onion, spices and juices and mix well. Coat the salmon evenly, cover and refrigerate for 1-2 hours.
- Grill the salmon on both sides to medium and set aside until cool, then flake the salmon with a fork.
- [title]Cabbage Pico de Gallo
- Mix all ingredients together in a mixing bowl and refrigerate until ready to serve.