

Nachos Snack Tales



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Mexican Platter Dip

Ingredients:

- * 3 lg. avocados
- * 2 tbsp. lemon juice
- * 1 tsp. garlic salt
- * 1/2 cup mayo
- * 1 cup sour cream
- * 1 pkg. taco seasoning mix
- * 1 can refried beans
- * 1 lg. tomato, diced
- * 1 can sliced olives
- * Shredded cheddar

1. Spread refried beans on the bottom of a large platter.
2. Mix avocados, lemon juice, and garlic salt in a medium bowl. Spread the mixture over the beans to 1 inch to the edge.
3. Mix the mayo, sour cream, and taco mix, and spread to 1 inch of the avocado layer edge.
4. Sprinkle the top with diced tomatoes, olives, and the shredded cheese. Serve with tortilla chips.

Dessert Nachos

Ingredients:

- * Cinnamon sugar pita chips
- * 1 1/2 cups fresh strawberries (cleaned and hulled)
- * 1 tbsp. orange juice
- * 1/2 tbsp. sugar
- * 8 oz. vanilla yogurt
- * 1 cup chopped strawberries
- * 1/2 cup shredded coconut

1. Combine the 1 1/2 cup strawberries with orange juice and 1/2 tbsp. of sugar in a blender. Puree until smooth for a homemade strawberry sauce.
2. Set pita chips on a plate. Pile the toppings on the chips and enjoy!

Books to Read Along:

Chavela and the Magic Bubble by Monica Brown
Dragons Love Tacos by Adam Rubin
Nacho and Lolita by Pam Muñoz Ryan

