

XCentric Ideas

Nachos

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by

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Nachos Table



You'll need:

A table – as big as you want

Tinfoil

Paper (or real) plates and forks

Nachos base – be it chips, vegetables, fruit or another option

Bowls filled with your toppings and spoons

Be creative for this party

Ask guests to bring bags of Doritos / Big Korn Bites / Fresh apples / Fresh peaches / Popcorn / Pretzels / Bell peppers / Vegetable chisps / Toasted waffles / Waver cones / Rice cakes / Rice crackers

Some guests can bring the toppings – as much or as little as you want. There should be a cheese sauce at least! Any cooked protein will work perfectly. Chopped jalapenos, tomato salsa, etc.

Nachos

DO NOT WORRY if you have dietary restrictions

Gluten intolerant? Use vegetables as your base.

Vegan? Use vegan cheese.

In this issue's suggestions, I'll give you ideas.

Nachos also doesn't have to be savory!!!!

Go for a sweet version.

Make it healthy (or not) – make it the way you want it!

If you're doing this for a few people, place everything on a baking tray and heat it in oven for cheese to melt.

If it's only for yourself or 2 people, just pop a plate in microwave!

Horn chip nachos

Fill the horn chips with cream / cottage
Cheese, place on microwavable plate ...



Top with any topping you want and grated cheese ...

Microwave on High for 1-2 minutes, till cheese is melted.

For bigger portions, place everything on a baking sheet and heat in oven till cheese is melted.

Big Korn Bites nachos



Personally, I prefer the tomato taste of Big Korn Bites.

Place them on a plate, add your toppings and cheese and microwave (or heat in oven) till cheese is melted.

If you love chillies, use the Big Korn Bites Ghost Pepper for some kick.

Veg crisp nachos



Gluten intolerant?

Buy a bag (or 3) of Veg Chips and use that as your base for Nachos.

These are Beetroot chips – add your choice of toppings and cheese and heat.

Baby marrow / Zucchini nachos



Nachos can be healthy!

Use raw sliced baby marrow / zucchini slices as your base, add your choice of toppings, fat-free cottage cheese and dig in.

Bell pepper nachos



Use raw red, yellow or green bell pepper slices as your base!!!!

Add your toppings and cheese, melt it and enjoy this crunchy bite.

Rice cake nachos



When we talk about Nachos, it's assumed we use Tortilla chips

Here you can use rice cakes as your base!!!! Add your toppings and cheese and let it melt.

Rice cracker nachos



This rice cracker basis for Nachos is perfect if you're cutting down on calories ...

9,5 g fat/100 g is a lot better than 30 g fat/100 for normal chips.

Rice crackers come in delicious flavors – also in multigrain versions. Add your toppings and cheese.

POPCORN nachos



Popcorn isn't just for movies

If you enjoy munching on popcorn, why not turn it into Nachos????

Add your toppings to ready-to-eat savory popcorn, sprinkle with cheese, melt and enjoy!

Potato wedges or potato fry nachos



You can call them loaded wedges or fries!

It will require more time Prepare your potato wedges, add your toppings and cheese and let it melt.

Or buy potato fries, add your toppings and cheese and enjoy.

Pretzel nachos



Savory pretzels are so delicious and have less fat than your normal chips.

Choose your favorite flavored pretzel, add your toppings and cheese.

Ramen noodle nachos



Load up cooked Ramen noodles (instant noodles) with your favorite toppings and cheese, let it melt and enjoy.

Banana split nachos



Nachos can also be sweet ...

Slice bananas, dip them into Lemonade or Sprite to prevent them coloring. Top with juicy cherries, lots of chocolate shavings and whipped cream. Decorate with Maraschino cherries.

Caramel apple nachos

Slice apple of your choice, dip into Lemonade or Sprite (to prevent coloring)

Drizzle with caramel sauce, add nuts, raisins and double cream yoghurt or ice cream.

Or: on top of your apple slices, drizzle peanut butter, caramel sauce and choc chips.



Fruit nachos



No more excuse to eat healthy nachos

Whatever fresh fruit is in season – slice and top with choc chips, chocolate or caramel drizzle and flavored double cream yoghurt or whipped cream or ice cream.

Waffle nachos



Keep frozen waffles on hand (or make your own).

Pop waffles into the toaster, top them with fresh (or tinned) fruit, bits of chocolate (or not) and flavored double cream yoghurt!!!!

Pair fruit with yoghurt – eg: fresh berries with Berry Yoghurt; tinned oranges with Lemon Meringue Yoghurt; fresh strawberries with Strawberry Yoghurt, etc.

Doughnut nachos



Decadent dessert in minutes!

Be fancy – don't just service doughnuts ... serve doughnut Nachos!

Cut doughnuts into smaller pieces, top with fresh fruit, chocolate (or caramel) sauce and whipped cream or ice cream.

Sweet and savory pretzel nachos



It's your choice ... salty or sweet ...

In most shops, you'll find yoghurt-coated pretzels. Use as your basis, top with peanut butter drizzle, choc bits, mini marshmallows and nuts.

Be daring – use salty pretzels as your basis, top with caramel drizzle, choc bits, mini marshmallows and nuts.

POPCORN dessert nachos



Caramel popcorn as your basis for Nachos Can you resist it??

Add mini marshmallows, fresh fruit and chocolate bits – let it melt for a few minutes and tuck in.

Waver cone nachos



Waver cones are not just for ice cream!!!!

Pieces of waver cones on plate, add sliced banana (dipped into Lemonade / Sprite), caramel sauce, Maraschino cherries and ice cream.

S'more nachos



ULTIMATE DESSERT NACHOS

Shortbread (graham cracker) biscuits, topped with mini marshmallows and chocolate pieces or bits.

Heat quickly so that marshmallows and chocolate is melted.

Dig in!!!