



Mini Pepper Nachos

Ingredients

- 2/3 cup corn (grilled, charred, fresh, thawed or canned)
- 2/3 cup black beans (rinsed and drained canned or cooked from 1/3 cup dry beans)
- 2/3 cup pico de gallo or your favourite salsa
- 1 medium avocado, diced
- salt and pepper to taste
- 1 pound mini peppers, halved and seeded
- 1 cup cheddar cheese, shredded
- 1/4 cup green onions or cilantro (optional)

Directions

1. Mix the corn, black beans, pico de gallo and avocado and season with salt and pepper.
2. Arrange the peppers on a baking sheet, fill with the filling, sprinkle on the cheese and broil until the cheese has melted, about 2-4 minutes.
3. Serve optionally garnished with green onions or cilantro.