



Irish Nachos with Crispy Brussels Sprouts

Prep: 15 minutes

Bake: 20 minutes • Serves: 6

PICS™ Original Non-Stick Cooking Spray

- 1 pound Brussels sprouts, trimmed and thinly sliced
- 1 tablespoon PICS™ 100% Pure Olive Oil
- ¼ teaspoon kosher salt
- 1 bag (8 ounces) PICS™ Original Kettle Chips
- 2 cups PICS™ Shredded Sharp Cheddar Cheese
- 1½ cups chopped M32 Deli Corned Beef (½ pound)
- ½ cup PICS™ Plain Sour Cream
- 1 tablespoon chopped fresh chives

1. Preheat oven to 450°. Line 2 rimmed baking pans with aluminum foil; spray with cooking spray.

2. In medium bowl, toss Brussels sprouts, oil and salt; spread on 1 prepared pan. Bake 15 minutes or until golden brown and crisp.

3. Spread chips on remaining prepared pan; top with cheese, corned beef and Brussels sprouts. Bake 5 minutes or until heated through and cheese melts. Makes about 9 cups.

4. Serve nachos topped with sour cream and chives.

Approximate nutritional values per serving (1½ cups):

515 Calories, 32g Fat (7g Saturated), 76mg Cholesterol, 803mg Sodium, 27g Carbohydrates, 4g Fiber, 2g Sugars, 19g Protein