


NACHO AVERAGE APPLES

 Prep Time: 10 minutes

 Cook Time: 0 minutes

 Total Time: 10 minutes



 Yield: 2 servings
Serving Size: 1

Equipment Needed:

Cutting board
Knife
Measuring spoons
Measuring cups

Ingredients:

2 apples of choice, like Granny Smith or Red Delicious
½ cup of nut butter (peanut butter, almond butter, sunflower butter)
A small handful of mini chocolate chips (about 2 tbsp)
¼ cup of granola or dried oats
A small handful of shredded coconut (about 1-2 tbsp, optional)
¼ cup of shredded almonds, cereal, or crushed pretzels (optional)
Sprinkle of cinnamon (optional)
Drizzle of honey or pure maple syrup (about 1 tbsp, optional)

Instructions:

1. Wash, core, and slice the apples into ¼ inch thickness. Spread the apple slices onto a plate.
2. Heat your nut butter in the microwave until it is a runny texture. It is best to microwave it in 15 second increments, stirring in between to prevent burning the edges.
3. Drizzle the nut butter back and forth over the apples in a circular or zig zag pattern.
4. Evenly spread out the chocolate chips and granola/oats over the apples. Then add any additional toppings you are using.
5. (Optional) Finish your nachos with a sprinkle of cinnamon or a drizzle of honey.