

AIR FRYER SWEET POTATO NACHOS

Prep time: 10 min | Cook time: 30 min

Total time: 40 min

Ingredients

- 2 medium sweet potatoes, peeled and sliced 1/8-inch thick
- 1 tablespoon olive oil
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 1 1/2 cups Full Circle Market Mexican Blend Shredded Cheese
- 1 cup Full Circle Market Black Beans, rinsed and drained
- 1 cup Full Circle Market Super Sweet Corn, drained
- 1/2 cup Full Circle Market Medium Salsa
- 1/2 cup low-fat Greek yogurt
- 1 large avocado, sliced

Method

1. Preheat air fryer to 360°F. Place sweet potatoes in a large bowl. Drizzle with olive oil and season with salt, pepper and garlic powder. Toss to coat.
2. Working in batches, arrange sweet potatoes in a single layer in air fryer basket. Cook for 15 to 20 minutes, or until golden-brown and crisp. Transfer finished chips to a wire rack.
3. Line air fryer basket with aluminum foil. Place a layer of chips on foil and cover with 1/2 cup cheese. Add 1/2 cup black beans and 1/2 cup corn. Repeat layers with more chips, cheese, black beans and corn, finishing with a top layer of cheese. Cook for 10 minutes at 300°F, or until cheese is melted.
4. Transfer nachos to serving platter and top with salsa, yogurt, avocado, jalapeno and cilantro. Serve with lime wedges.



IN SEASON
YEAR ROUND



Serves
6