



# Buckeye Apple Nachos

Servings 4 | Prep time 15 mins. | Total time 15 mins.

**Equipment:** Microwave Safe Bowl, Large Plate, Measuring Cups and Spoons

**Utensils:** Mixing Spoon

## Ingredients

1/4 cup dark chocolate chips

1/3 cup peanut butter, or nut butter

2 apples, sliced

1/3 cup chopped pretzels

½ cup chopped nuts

¼ cup dried fruit such as golden raisins or low-sugar dried cranberries

# Instructions

1. Before you begin, wash your hands, surfaces, utensils, and produce.
2. Add dark chocolate chips and peanut butter to small microwave-safe bowl. Microwave 10 seconds, remove, and stir gently. Repeat microwaving 10 seconds at a time until peanut butter and chocolate chips have melted together into a pourable sauce.
3. Arrange apple slices in a singular layer on a large serving plate.
4. With a spoon, drizzle half the dark chocolate and peanut butter mixture onto the apples, then sprinkle with pretzels, nuts, and dried fruit.
5. Drizzle the remaining dark chocolate and peanut butter mixture.

## Nutritional Information:

Calories 420   Total Fat 24g   Sodium 200mg   Total Carbs 45g   Protein 12g