



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