



Buckeye Apple Nachos

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

Equipment:

Microwave-safe bowl
Large plate

Utensils:

Mixing Spoon
Measuring Cups and Spoons

Ingredients

1/4 cup dark chocolate chips
1/3 cup peanut butter OR nut butter
2 apples, sliced
1/3 cup pretzels, chopped
1/2 cup unsalted nuts, chopped
1/4 cup dried fruit (raisins, low-sugar dried cranberries, etc)

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. Drizzle with a spoon with 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