

Dal Makhani Nachos



A fun Indian-Mexican fusion dish.

Prep Time	Cook Time
5 mins	5 mins

Course: Main Course Cuisine: Indian, Mexican
Keyword: dal makhani, indian-mexican fusion, nachos Servings: 2 Calories: 531kcal

Ingredients

- 0.38 pound tortilla chips
- 0.5 cup TFC’s dal makhani
- 0.25 cup cheddar cheese
- 0.25 cup mozzarella cheese
- 0.5 tomato
- 0.5 Tbsp cilantro
- 1.5 Tbsp red onion chopped
- 1 Tbsp pickled jalapeno (optional)
- 0.5 Fresh green chili
- 0.13 cup guacamole
- 0.13 cup sour cream

Instructions

1. Spread tortilla chips evenly on a sheet pan. Spread dal makhani evenly over the chips. Top with cheeses of choice.
2. Bake at 350°F for 5 minutes. The dal makhani should be warmed all of the way through, and the cheese should be melted.
3. Remove from oven. Top with tomato, red onion, chilies, guacamole, sour cream, and cilantro.

Nutrition

Calories: 531kcal | Carbohydrates: 51g | Protein: 17g | Fat: 30g | Saturated Fat: 11g | Polyunsaturated Fat: 7g | Monounsaturated Fat: 8g | Trans Fat: 0.04g | Cholesterol: 48 mg | Sodium: 932mg | Potassium: 323mg | Fiber: 8g | Sugar: 4g | Vitamin A: 890IU | Vitamin C: 8 mg | Calcium: 373mg | Iron: 2mg