

“Junk Food Santa” ~Nachos

~Nel

Ingredients

Base “nacho” layer:

- 1 large bag tortilla chips (or kettle-cooked potato chips for extra junk-food vibes)
- 1–2 cups vegan cheese shreds (cheddar-style works best)
- 1 can black beans (drained + rinsed)
- ½ cup corn kernels (fresh, canned, or roasted)

Toppings:

- Pickled jalapeños
- Diced red onion
- Fresh tomato or salsa
- Guacamole (or smashed avocado)
- Vegan sour cream (cashew-based or store-bought)
- Crushed pretzels or popcorn (for the “junk food” crunch twist!)

Optional extra junk food add-ins:

- Crumbled veggie burger patties or vegan sausage
- Vegan “pepperoni” slices or jackfruit carnitas
- Hot fries–style spicy chips (crushed) as a topping

Sauce drizzle:

- Vegan queso (made with cashews, nutritional yeast, roasted peppers)
 - Or creamy chipotle mayo (vegan mayo + chipotle in adobo)
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Directions

1. Preheat oven to 375°F (190°C).

Line a baking tray with parchment.

2. Build the base:

Spread chips in a thick layer. Top with beans, corn, and vegan cheese.

3. Bake for 10–12 minutes until cheese is melty and edges are toasty.

4. Pile on toppings:

Add jalapeños, onion, salsa, guac, and sour cream.

5. Add junk-food crunch:

Sprinkle crushed pretzels, popcorn, or spicy chips right on top.

6. Drizzle sauces:

Finish with vegan queso or chipotle mayo for over-the-top richness.

7. Serve hot and messy!

This dish is meant for sharing and finger food chaos.

Variations:

- Loaded Fries Version → swap tortilla chips for waffle fries or sweet potato fries.
- Stadium Platter → include vegan pepperoni, home fries, and onion rings alongside the nachos, all piled onto one board.
- Mini Bar Bites → portion the toppings into little cups so each person has their own “junk food nacho cup.”