

NACHO BAR BASH



Ingredients

- Tortilla chips
- Shredded cheese (cheddar or dairy-free alternative)
- Black beans (rinsed and drained)
- Corn (fresh, frozen, or canned)
- Diced tomatoes
- Bell peppers (optional)
- Green onions (optional)
- After Baking: Salsa, Sour cream or dairy-free yogurt, Guacamole, Cilantro (optional)

CONFETTI TIP

Have students build their nachos in small groups or sections of a tray.

Instructions:

1. Preheat oven to 375°F (190°C).
2. Spread tortilla chips on a baking tray.
3. Sprinkle cheese evenly over the chips.
4. Add beans, corn, tomatoes, and any extra toppings.
5. Bake for 8–10 minutes, until cheese is melted and bubbly.
6. Remove from oven and add fresh toppings if desired.
7. Serve warm and share.

CONFETTI CAKE MOMENT

Nacho Bar: Set out all the ingredients and let everyone build their own section before baking, each creation turns out a little different, and that's part of the fun.