# Black Bean Nachos with Chipotle Queso

Adopted from:

<https://my.forksmealplanner.com/recipe/2893/black-bean-nachos-with-chipotle-queso>

### INGREDIENTS

( marks weekend prep items)

#### FOR THE NACHOS

3 corn tortillas cut into wedges

1⁄2 teaspoon mild chili powder

3⁄4 oz spinach stemmed & chopped (≈1 cup)

2 1⁄2 oz cherry tomatoes quartered (≈1⁄2 cup)

1 scallion (white & green parts) sliced (≈2 tablespoons)

2 tablespoons fresh cilantro chopped

#### FOR THE CHIPOTLE QUESO

1⁄6 (15-oz) can chickpeas undrained (≈1⁄4 cup)

1 1⁄2 tablespoons nutritional yeast

1 1⁄2 teaspoons chipotle peppers in adobo sauce coarsely chopped

1 1⁄2 teaspoons unflavored plant milk plus more as needed

#### FOR THE BLACK BEAN SALSA

1⁄2 (15-oz) can black beans drained & rinsed (≈3⁄4 cup)

1⁄4 cup salsa

### YOU'LL NEED

baking sheet  
wire rack

The best things in life are (almost) cheese—in this case, queso.

**1**

Preheat the oven to 425°F.

**2**

**BAKE TORTILLA CHIPS**

Place **tortilla** wedges on a baking sheet. Brush with a few teaspoons of **water**; sprinkle with **chili powder**. Bake until golden and crisp, 5 to 7 minutes. Transfer to a wire rack to let cool slightly.

**3**

**MAKE CHIPOTLE QUESO**

Meanwhile, in a high-powered blender (or food processor), place **undrained** **chickpeas**, **nutritional yeast**, and **chipotles** **in adobo**. Blend, gradually adding **plant milk**, until queso reaches a smooth and creamy consistency.

**4**

**HEAT CHIPOTLE QUESO**

Pour **queso** into a saucepan and heat over medium heat until hot.

**5**

**MAKE BLACK BEAN SALSA**

In a separate saucepan over medium heat, heat **black beans** and **salsa** until hot.

**6**

**ASSEMBLE & SERVE**

Top **tortilla chips** with **black bean** **salsa** and drizzle with **queso**. Sprinkle with **spinach**, **cherry tomatoes**, **scallions**, and **cilantro**.

Suggested adult serving: 3 tortillas; 1 cup salsa; ⅓ cup queso

Store queso, black bean salsa, and toppings in separate airtight containers in the refrigerator for up to 3 days. Store any leftover chips in a resealable bag at room temperature for up to 5 days.