Vegan Nachos with Jackfruit BBQ

15 min prep, 20 min cook, 4-6 servings
vegan

Vegan Nachos
- 2 medium potatoes, peeled & chopped
- 2 medium carrots, peeled & chopped
- ¾ cup nutritional yeast
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- 1 Tablespoon lemon juice
- 10 ounces Upton's bbq jackfruit
- 6 ounce bag of **Beanitos** bean chips

Optional Toppings
- Black beans
- Jalapeno, thinly sliced
- Avocado, chopped
- Red onion, diced
- Cilantro, leaves
- Cherry tomatoes, halved
- Salsa
- Lime wedges

Instructions

1. Place potatoes and carrots in a pot with water. Boil until fork tender. Drain and set aside 1 ½ cups of the water.

2. Place veggies in a food processor. Add nutritional yeast, spices, and lemon juice. Blend until smooth with half of the reserved water. If too thick to blend, add a little water at a time until desired thickness.

3. Heat oven to 425° F.

4. Heat jackfruit in a small saucepan following package instructions.

5. Place chips on a large oven-safe plate or platter, add toppings, and pour nacho sauce over the top. Bake for 5 minutes or until heated through.

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