

BVQ Nachos

DEVELOPED BY: University of Kansas

Servings: 1

Ingredients	Quantity	Measure
Tortilla chips	6	Ounces
Pico de gallo, prepared	2	Ounces
Guacamole, prepared	2	Ounces
Cilantro, chopped	1	Ounce
Moocho cheddar cheese	2	Ounces
Barbecue Naked Pulled BVQ, cooked	4	Ounces
Vegan Queso		
Nutritional yeast	¼	Cup
Cashews	1	Cup
Olive oil	2	Tablespoons
Smoked paprika	½	Teaspoon
Chili powder	½	Teaspoon
Cumin	½	Teaspoon
Garlic powder	½	Teaspoon
Onion powder	½	Teaspoon
Salt	½	Teaspoon
Water	1 ½	Cups
Sun dried tomatoes	1	Tablespoon
Hot sauce	2	Teaspoons

Preparation

1. Fry Tortilla chips.
2. Make the vegan queso: Add yeast, cashews, sun dried tomato, and seasonings to blender and half the water then start blending. Add the oil in and then slowly add the rest of the water to proper consistency.
3. Make a layer of chips, add queso, BVQ, pico de gallo, guacamole, and top with mooch cheese and cilantro.

