

Veggie Dinner-Time Nachos

The only required ingredient: homemade or store-bought corn tortillas

Prepare for nacho baking: Cut tortilla rounds into quarters (triangles). Line a baking sheet with parchment. Preheat oven to 350 degrees F.

To get really fancy with it, prep your mise en place: dice tomatoes, quarter onions, shred spinach, etc. Basically get any toppings ready now instead of scrambling to the fridge for them off and on.

Place the tortilla quarters on the sheet and spray or drizzle lightly with oil. Bake the triangles into chips just until they start to brown.

Remove the tray and add your toppings. If you have liquidy toppings, consider adding a light layer of cheese before the toppings and the covering those with more cheese. Bake until cheese is melted but not browned.