

Published July 3rd, 2013

Chip, Chip, Hurray! Happy Independence Day!

By Susie Iventosch



Photo Susie Iventosch

July 4 is tomorrow! Yikes, that doesn't leave a lot of time for preparing a recipe from today's newspaper. So, I thought this patriotic nacho dish might be a quick and delicious recipe for you to try ... tomorrow! All you need is a bag of blue corn tortilla chips, a 15-ounce can of cannellini beans, some grated Monterey Jack cheese, sour cream or plain yogurt, a few dashes of garlic powder and seasoned salt, and a couple of chopped tomatoes, or tomato salsa if you prefer. I really liked serving just the tomatoes on top, because they are a beautiful bright red, but we also served salsa on the side, for some added heat. A drizzle of Louisiana Hot Sauce added to the beans can also do the trick.

INGREDIENTS

- 1 (8-oz.) bag blue corn tortilla chips
- 1 1/2 cups grated Monterey Jack cheese
- 1 15-ounce cannellini beans
- 1/2 teaspoon garlic powder
- 1 teaspoon Lawry's lemon pepper
- 1 shallot, finely diced
- 3 tablespoons olive oil, divided
- 2 large tomatoes, chopped
- Optional garnishes:
- Louisiana Hot Sauce
- Tomato salsa
- Sour cream or plain yogurt
- Guacamole (serve on the side, so your dish doesn't look more like the Italian or Mexican flag!)

DIRECTIONS

Drain beans, reserving the liquid. Finely chop shallot and saute in one tablespoon olive oil, just until beginning to caramelize.

Place beans in a food processor adding the liquid a little bit at a time, just enough so you can puree the beans. Add shallots, garlic powder, lemon pepper and remaining olive oil and continue to puree until smooth (here you can add several dashes of Louisiana Hot Sauce to spice it up a bit).

Arrange tortilla chips on a large dish that can either be baked or microwaved. Spread beans over chips, as evenly as possible. Sprinkle cheese over the top of beans.

Microwave or bake at 400 degrees, until cheese is melted and bubbly. Remove from oven.

Spoon diced tomatoes over cheese and garnish with sour cream or yogurt. Serve salsa and guacamole on the side.

Happy July 4th!

Reach the reporter at: suziven@gmail.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA