



# APPLE NACHOS



A new take on plain apples with nut butter

**YIELD: 1-2 SERVINGS**

**PREPARATION: 5 MIN**

**READY IN: 10MIN**

## Ingredients

- 2 apples of choice
- 1/4 cup natural nut or seed butter (almond, peanut, sunflower)
- 2 tablespoons of mini chocolate chips
- 2 tablespoons of shredded unsweetened coconut flakes
- 2 tablespoons slivered almonds
- Sprinkle of cinnamon
- 1 tablespoon lemon juice

Optional toppings: hemp hearts, cacao nibs, raisins, pure maple syrup, granola

## Directions

1. Apples: wash, core and cut your apples into 1/4 inch slices. Place into a small bowl with the lemon juice, toss to coat.
2. Nut Butter: heat your nut butter in a bowl for 20-30 seconds in the microwave until just warmed and somewhat runny.
3. Assemble: on a plate, lay apple slices in a single layer starting from the outside and working towards the center of the plate. Drizzle the warmed nut butter over the apples. Top with chocolate chips, coconut flakes, almonds and sprinkle of cinnamon.

Reference: <https://simple-veganista.com/apple-nachos/#tasty-recipes-8757>