



**Makes 1 (9×13-inch) pan,
about 4 cups chips**
Preparation Time: 30 minutes
Cook Time: 20 minutes

INGREDIENTS:

1 lb. Yukon Gold potatoes (about 2 medium), peeled and cut into 1-inch chunks

1 cup unsweetened, unflavored plant milk

⅓ cup nutritional yeast

1 tablespoon fresh lemon juice

1 teaspoon garlic powder

½ teaspoon paprika

¼ teaspoon turmeric

Sea salt and freshly ground black pepper, to taste

8 store-bought or [homemade](#) corn tortillas, each cut into 6 triangles

2 15-oz. cans lentils, rinsed and drained

2 teaspoons oil-free taco seasoning

1 cup pico de gallo

2 scallions, white and green parts, thinly sliced (about ½ cup)

1 tablespoon finely chopped fresh cilantro

Loaded Lentil Nachos

These vegan-loaded nachos are piled high with seasoned lentils, pico de gallo, and a mouthwatering cheesy sauce you'd never guess was made from pureed potatoes.

Looking for more great plant-based recipes for entertaining? Check out our favorite [vegan recipes](#) roundup.

By Darshana Thacker Wendel

- 1** To make Nacho Cheese: Place potato chunks in a steamer basket in a large saucepan. Add water to saucepan just below basket. Bring to boiling. Steam, covered, 15 minutes or until very tender when pierced with a fork. Transfer potatoes to a blender and allow them to cool 10 minutes.
- 2** Add milk, nutritional yeast, lemon juice, garlic powder, paprika, turmeric, salt, and black pepper to blender. Blend until smooth and creamy, adding water, 1 to 2 Tbsp. at a time, as needed to reach desired consistency.
- 3** Preheat oven to 350°F. Line two baking sheets with parchment paper.
- 4** Spread the tortilla triangles in a single layer a prepared baking sheets. Bake 20 minutes or until crispy.
- 5** Transfer the chips to a 9×13-inch baking dish.
- 6** In a medium bowl combine lentils and taco seasoning; stir gently to thoroughly distribute seasoning. Pour lentil mixture over chips. Top with pico de gallo and Nacho Cheese. Bake just until the cheese is hot and lightly browned, about 15 minutes.
- 7** Garnish with scallions and cilantro. Serve immediately.