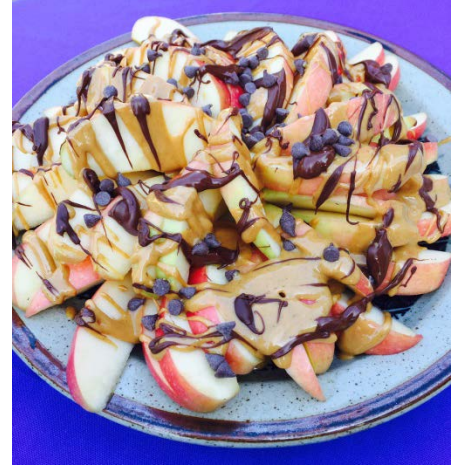


Chocolate Peanut Butter Apple Nachos

Serves 4-5



Ingredients

- 3 large apples
- 1/2 cup natural peanut butter (preferably organic and unsweetened)
- 1/2 cup mini dark or semisweet chocolate chips, divided (use vegan chocolate if you want this recipe to be vegan and dairy-free)

Directions

1. Cut apples into thin slices, about 16 per apple. Place on a large plate.
2. Microwave peanut butter in a small bowl on high until it becomes melted enough to drizzle, 15 seconds at a time. You may be able to skip this step if using a fresh jar of natural peanut butter because it will already be somewhat thin. Drizzle over the apples.
3. Microwave 2-3 tablespoons of the chocolate chips in a small bowl on high for about 30 seconds. Stir, then continue heating 15 seconds at a time until completely melted when stirred. Drizzle over the apples.
4. Garnish with the remaining chocolate chips and serve immediately. The apples will start to brown, so don't wait too long to serve.

Recipe from Healthier Holiday Treats, Fall 2016