



Leftover Turkey Thanksgiving Nachos

 Gluten Free

READY IN



30 min.

SERVINGS



48

CALORIES



46 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 tablespoons butter
- 10 slices jalapeño peppers jarred chopped to taste
- 0.5 cup cranberry jelly
- 0.5 cup shallots sliced
- 48 tortilla chips scoop-style tostitos® scoops® (such as)
- 2 cups turkey shredded cooked
- 0.5 cup cheddar cheese shredded white

Equipment

- bowl
- frying pan
- baking sheet
- oven
- aluminum foil

Directions

- Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.
- Melt butter in a skillet over medium heat; cook and stir shallots in the hot butter until softened, about 2 minutes. Stir jalapeno peppers into shallots and cook until fragrant, about 2 more minutes. Stir cranberry jelly into the shallots and peppers until melted.
- Mix shredded turkey with jalapeno–cranberry jelly mixture in a bowl until thoroughly combined. Arrange tortilla chips on the prepared baking sheet and fill each chip with 1 tablespoon turkey mix. Top each chip with 1/2 teaspoon of white Cheddar cheese.
- Bake in the preheated oven until the cheese topping is melted and the chips are golden, about 10 minutes.

Nutrition Facts



■ PROTEIN 13.9% ■ FAT 36.42% ■ CARBS 49.68%

Properties

Glycemic Index:3.38, Glycemic Load:1.43, Inflammation Score:-3, Nutrition Score:2.265217402707%

Nutrients (% of daily need)

Calories: 46.46kcal (2.32%), Fat: 1.94g (2.98%), Saturated Fat: 0.69g (4.33%), Carbohydrates: 5.94g (1.98%), Net Carbohydrates: 5.1g (1.85%), Sugar: 2.41g (2.67%), Cholesterol: 5.41mg (1.8%), Sodium: 389.41mg (16.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.66g (3.33%), Vitamin A: 397.21IU (7.94%), Vitamin B6: 0.08mg (4.07%), Fiber: 0.84g (3.37%), Vitamin K: 3.51µg (3.34%), Vitamin C: 2.68mg (3.24%), Iron: 0.54mg (2.99%), Phosphorus: 25.91mg (2.59%), Selenium: 1.54µg (2.2%), Copper: 0.04mg (2.19%), Vitamin B3: 0.44mg (2.18%), Potassium: 68.56mg (1.96%), Magnesium: 7.79mg (1.95%), Vitamin E: 0.29mg (1.91%), Calcium: 18.7mg (1.87%), Vitamin B5: 0.17mg (1.73%), Manganese: 0.03mg (1.7%), Zinc: 0.24mg (1.63%), Vitamin B2: 0.03mg (1.56%), Folate: 5.18µg (1.29%), Vitamin B1: 0.02mg (1.19%), Vitamin B12: 0.06µg (1.07%)