



## Tropical Fruit Whole Grain Nachos

Prep time: 10 Cook Time: 15 Servings: 12

Regional North American, Caribbean/Island, Breakfast/Brunch, Appetizers/Sides/Snacks, Better For You, Kids, Flour Tortillas, Casual Dining, FSR/QSR, Breakfast All Day, Plant-Based Preferences

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Whole Wheat Tortillas	10425		12 Each
Agave Nectar			3/4 cup
Ground Fresh Cinnamon			2 Tbsp.
Tropical Fruit		chopped mixed	6 cup
Pineapple Coconut Glaze		see related recipe	

## Instructions

1. Pre-heat oven to 350°F.
2. In a small mixing bowl, combine agave and cinnamon, whisk together until well combined.
3. Place tortillas on a cooling rack over a sheet pan. Bake in heated oven until golden and crisp, 12-13 minutes. Remove from oven and immediately brush with agave mix, about 1 Tbsp per tortilla. Allow to cool. Cut into wedges.
4. To plate: Place one tortilla worth of wedges on a plate. Top with ½ cup mixed tropical fruit. Drizzle with 2 Tbsp. pineapple glaze.



# Pineapple Coconut Glaze

Prep time: 5 Cook Time: 0 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cream of Coconut			1 cup
Pineapple Juice		reduced by half	1/2 cup
Limes		Zest , fresh	2 1/2 Tbsp.

## Instructions

1. In a small mixing bowl combine all ingredients. Whisk well to combine. Reserve.

