

Bell Pepper Nachos

Bumble bees not only help produce cheese, but also pollinate many crops grown in Oregon greenhouses, like tomatoes and peppers.



Ingredients

- 4 bell peppers
- 1 cup salsa
- 2 teaspoons seasoning (try one or a mixturechili powder, garlic powder, ground cumin, pepper)
- 2 cups cooked beans or meat (chopped or shredded), or try a mixture
- 3/4 cup shredded cheese

Directions

- 1. Wash hands with soap and water.
- 2. Preheat oven to 350 degrees F.
- 3. Wash bell peppers, remove seeds and cut into bite-sized pieces. Arrange pieces close together in a single layer on a large foil-lined baking sheet.
- 4. In a medium bowl, combine salsa, seasoning, beans and/or meat. Spoon the mixture evenly over pepper pieces. Top with cheese.
- 5. Bake for 15 minutes, or until peppers are heated through and cheese is melted. Serve warm.*
- 6. Refrigerate leftovers within 2 hours.
- *Topping ideas: chopped green onions, cilantro, black olives, plain low-fat yogurt or sour cream.





Makes 8 cups

Prep time: 5 minutes Cook time: 15 minutes

Nutrition Facts

8 servings per container 1 cup (136g) Serving size Amount per Serving 100 **Calories** Total Fat 3.5g Saturated Fat 1.5g 8% Trans Fat 0g 7% Cholesterol 20mg Sodium 340mg 15% Total Carbohydrate 9g 3% Dietary Fiber 3g 11% Total Sugars 3g Includes Og Added Sugars 0% Protein 9g

Vitamin D 0mcg 0% Calcium 72mg 6% Iron 1mg 6% Potassium 211mg 4% Vitamin A 46mcg 5% Vitamin C 48mg

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Recipe Math Challenge

The food truck is planning to sell 3,000 bell pepper nacho plates next month. Each plate is a 1 cup portion. How much of these ingredients do we need?

Bell peppers

Bonus: How many cans of beans (1 can = 2 cups beans) will you need if you make the recipe as a mixture, half beans and half ground beef?