

How to Make Italian Nachos

Enjoy this Italian delight—pasta chips, sausage, peppers, cheese and more in a rich alfredo sauce. This recipe will make 4 plates of nachos to be served as a main dish.

Ingredients

vegetable or canola oil

1 pkg wontons, cut diagonally to form triangles
1 lb ground Italian sausage, browned
or 2 cups cooked chicken pieces
1 16-ounce jar alfredo sauce, warm
1 1/2 cup mozzarella cheese, grated
1 16-ounce jar sliced pepperoncini peppers
3-4 jalapeno peppers, sliced (optional)
2 tomatoes, diced
2/3 cup sliced olives
1/2 cup shaved parmesan cheese
Zesty Italian Seasoning to taste (optional)



Directions

1. Heat 2-3-inches of oil a heavy saucepan or deep fryer to 350 to 375 degrees. Cook the wontons until they barely begin to brown on each side, turning as needed. They will continue to cook for a few seconds after removing them from the oil so take them out a little earlier than you think you should. They will cook fast so don't put too many in the pan at a time. Set aside on paper towels to drain.
2. Pile 1/4 of the wontons on a large serving platter. Sprinkle 1/4 of the sausage. Drizzle with 1/4 of the warm alfredo sauce. Add 1/4 of the cheese, tomatoes, olives and peppers. Top with 1/4 of the shaved parmesan & a sprinkle of the Italian seasoning.
3. Repeat 3 more times to complete 4 plates of nachos.