

Ranch Hand Nachos



INGREDIENTS:

- 1 pound small red potatoes, skin on
- Cooking oil spray
- ½ pound extra lean ground turkey breast
- ½ teaspoon chili powder
- ¼ cup reduced-fat cheddar cheese, shredded
- 1 cup iceberg lettuce, shredded
- 1 medium tomato, diced
- ¾ cup cucumber, peeled and diced
- 1 tablespoon cilantro, chopped
- ¾ cup salsa, mild

Preparation:

- Slice potatoes into small circles
- Coat them with cooking oil for 3 seconds
- Bake in the oven at 450 degrees for 25-30 minutes, depending on desired darkness
- Brown turkey breast with chili powder in pan over **Medium** heat for 8-10 minutes
- Remove potatoes from the oven and turn off
- Place the potatoes on a small oven safe platter or long dish
- Top with cheese and turkey, put back in the oven to melt, about 2 minutes
- Remove from oven and top with lettuce, tomato, cucumber, cilantro, and salsa.

Serves (5)

Each serving provides: An excellent source of Vitamins A and C, potassium and fiber.