



Servings: 4

## Apple Nachos!

Dig in!



- 3 crispy and slightly tart apples
- 1 tsp lemon juice
- 3 tbsp creamy peanut butter
- 1/4 cup sliced almonds
- 1/4 cup pecans
- 1/4 cup flaked unsweetened coconut
- 1/4 cup chocolate chips

**Slice** up apples thin enough so it would be easy to eat the slice in one or two bites.

**Lightly** spritzed the apples with lemon juice to keep them from browning too fast.

**Melted** some peanut butter—until it was super runny—and drizzled it all over the apples.

**Top** the apples and peanut butter with unsweetened flaked coconut, sliced almonds, a few pecans and, chocolate chips.

**Drizzled** a little more peanut butter onto the plate. Ya know, for good measure.



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