



RECIPE *of the month*

ROASTED PUMPKIN NACHOS

(Serve with your favorite Virginia wine.)

- 4 cups Pumpkin cubed
- 2 T olive oil
- ¼ tsp salt
- 1 can Black Beans (15 oz) rinsed and drained
- 1 jar Salsa (16 oz)
- 3 cups Mexican Cheese Blend shredded
- 1 pkg Tortilla Chips 13 oz



Preheat oven to 400. Place pumpkin on greased 15x10x1 baking pan. Drizzle with oil and sprinkle with salt and pepper. Toss to coat. Roast until tender 25-30", stirring occasionally.

Reduce oven to 350. On separate greased 15x10x1 baking pan, layer half chips, beans, pumpkin, salsa and cheese. Repeat layers. Bake until cheese is melted 8-10 minutes. Top with sliced green onions or minced fresh cilantro.