



Loaded Caramel Apple Nachos



1/2 of recipe: 212 calories, 6g total fat (3.5g sat. fat), 72g sodium, 41g carbs, 4g fiber, 28.5g sugars, 2.5g protein

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Total: 5 minutes



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Ingredients

1 large (or 2 small) Granny Smith apple(s)
3 tbsp. light caramel dip, plus more for dipping
1 tbsp. mini semisweet chocolate chips
1/4 oz. (about 1 tbsp.) chopped peanuts
2 tsp. unsweetened shredded coconut

Directions

Core apple(s), and cut into half-moon slices about 1/4-inch thick. Lay slices on a large plate.

In a small microwave-safe bowl, microwave caramel dip for 15–20 seconds, or until very warm.

Drizzle caramel over the apple slices, and top with remaining ingredients.

MAKES 2 SERVINGS

HG Tip: For an extra-beautiful caramel drizzle, use a DIY piping bag. Just transfer the caramel to a plastic bag, and squeeze it down toward a bottom corner. Snip off that corner with scissors, creating a small hole for piping.

Wanna see just how easy this is to make? [Click to watch!](#)

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