

Spicy Summer Nachos, from Real Simple

Ingredients

3 tablespoons olive oil, divided
3 cups fresh yellow corn (from about 4 ears) or unthawed frozen corn
1 ½ teaspoons smoked paprika
2 teaspoons cayenne pepper (added by Elizabeth)
1 teaspoon red pepper flakes (added by Elizabeth)
1 ½ teaspoons kosher salt, divided
1 zucchini, chopped (2¼ cups)
1 12-ounce bag tortilla chips
6 ounces sharp Cheddar cheese, shredded (1½ cups)
2 avocados, cut into chunks
½ cup plain whole-milk yogurt
4 teaspoons fresh lime juice (from 2 limes), plus wedges for serving
shredded red cabbage, sliced scallions, and chopped fresh cilantro leaves, for serving

Directions

Step 1

Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper. Heat 2 tablespoons oil in a large skillet over medium-high. Add corn, paprika, cayenne, red pepper flakes and ½ teaspoon salt; cook, stirring often, until corn is tender, about 5 minutes. Transfer to a large bowl.

Step 2

Add remaining 1 tablespoon oil to skillet. Add zucchini and ¼ teaspoon salt; cook, stirring often, until golden and crisp-tender, 4 to 5 minutes. Transfer to bowl with corn and stir.

Step 3

Spread half the chips onto prepared baking sheet. Scatter with half the corn-zucchini mixture and sprinkle with half the cheese. Repeat with remaining chips, corn-zucchini mixture, and cheese. Bake until cheese is melted and golden, about 10 minutes.

Step 4

Meanwhile, blend avocados, yogurt, lime juice, and remaining ¾ teaspoon salt in a blender or food processor until smooth, about 1 minute.

Step 5

Top nachos with cabbage, scallions, and cilantro. Dollop with some avocado cream. Serve with lime wedges and remaining avocado cream.