**Intro:**

Can you imagine taking everything you love about nachos and swapping that with a sweet version? That is precisely what we did in this recipe! Challenge Spreadable Butter with Canola Oil makes spreading butter so easy that we used that convenience to create a crunchy Churro Chip. We swapped traditional salsa with a sweet, fruity version, perfect for chip dipping. For a creamy finish, out goes the sour cream, and in comes your favorite ice cream for a sweet spin on nachos!

**Cinnamon Churro Nachos**

**Ingredients**

**Cinnamon Churro Chips**

* 1 teaspoon of ground cinnamon
* ½ cup of granulated sugar
* 4 flour tortillas
* 1/4 cup of Challenge Spreadable Butter with Canola Oil

**Sweet Fruit Salsa**

* ½ cup of diced strawberries
* ½ cup of diced mangos
* ½ cup of diced kiwis
* 1 Tablespoon of fresh lime juice
* 1-2 teaspoons of honey, depending on the sweetest of the fruit
* 1 Tablespoon of fresh basil (optional)
* 8 scoops of your favorite flavor of ice cream

**Directions**

1. Preheat the oven to 350. Line a baking sheet with parchment paper.
2. Combine cinnamon and sugar in a small bowl
3. Using a knife or cookie cutters, cut out desired chip shape. Spread the top and bottom of the tortilla with Challenge Spreadable Butter, and sprinkle or dip into the cinnamon sugar.
4. Place Chips into the oven, and bake for 5-6 minutes. Flip chips over and continue baking for an additional 5-6 minutes or until chips are browned around the edges. Remove and let cool.
5. To make salsa, stir together the lime juice and honey. Stir in the diced fruit and basil. Refrigerate until needed.
6. To serve, arrange chips on a plate. Place 2 scoops of ice cream in the middle and spoon on the Sweet Fruit Salsa.

**Serves Four**

**Chef Tips:**

* Have you tried our new Challenge Salted Caramel Snack Spread? If you haven’t, this is a great time to try it! Simply substitute this spread for the Challenge Spreadable Butter with Canola Oil and bake as directed for a delicious, snackable variety!
* For something different, shake up the ingredients in the salsa. Feel free to add whatever fruit is in season. Apples, pears, and walnuts make a great autumn salsa. Pineapple, papaya, and coconut flakes are another delicious summertime swap-out!
* Not in the mood for ice cream? Simply fill a bowl with salsa and dip your chips for a great snack. The Churro Chips and Sweet Fruit Salsa are a great recipe to bring to your next party!
* Turn these nachos into a party! Fill bowls with toppings and let guests create their nacho masterpieces. Here are some topping ideas.
  + Salted Caramel Sauce
  + Chocolate Sauce or Hot Fudge
  + Chopped Nuts
  + Maraschino or Fresh Cherries
  + Bananas
  + Berries
  + Dried Fruit or Granola
  + Mini Chocolate Chips or Crushed Candy Bars
  + Whipped Cream