

Caramel Apple Nachos

- 3-4 gala or granny smith apples
- Juice of 1 lemon
- 1 12-oz bag Rolos
- 1/4-1/2 cup milk
- 1/4 stick butter
- 2 Heath bars



1. Break Heath bars into smaller chunks, chop in Chop N Prep or Power Chef.
2. Core apples, slice 1/8-1/4" thick with Mandoline. Toss with lemon juice. Arrange half of slices on large plate, overlapping slightly.
3. Microwave half of butter and milk in 2-cup Micro Pitcher for 30 sec. Stir with Silicone spatula. Add 1/2 of bag of Rolos, microwave 1 min at 50% power. Stir until smooth.
4. Drizzle sauce over apple slices. Sprinkle with 1/2 of Heath crumbles.
5. Repeat for remaining ingredients.

TOPPING OPTIONS: Nuts, seeds, flaked coconut, mini chocolate chips



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