



Loaded Italian-Style Nachos

Hearty Baked Nachos with Rustica Tomato Sauce

  Easy  3 Servings  15 min.



Loaded Italian-Style Nachos combine crispy tortilla chips with aromatic tomato sauce made from ORO di Parma Passata Rustica and melted mozzarella—perfect for a quick oven-baked snack with a Mediterranean twist.

Ingredients

200 g tortilla chips
700 ml ORO di Parma
Passata Rustica
150 g mozzarella, grated
or torn
50 g black or green olives,
chopped
80 g onion, finely chopped
1 tbsp olive oil
1 tsp dried oregano
1–2 tbsp fresh basil,
chopped
½ tsp salt
1 pinch black pepper

Step 1: Season the tomato sauce

Pour the ORO di Parma Passata Rustica into a bowl. Season with olive oil, oregano, salt, and pepper, and stir well. 🍴

Step 2: Prepare the nachos

Spread the tortilla chips evenly on a baking sheet lined with parchment paper. Spoon the seasoned passata over them. Sprinkle the onions and olives evenly over the top.

Step 3: Baked with cheese

Sprinkle the mozzarella over the nachos. Bake in a preheated oven at 180 °C (top and bottom heat) for about 5 minutes, until the cheese has melted.

Step 4: Finish & Serve

After baking, sprinkle with fresh basil and serve immediately.

Used products:



You can find this and more delicious recipe ideas at:
www.rodiparma.de/en/italian-recipes