

Zucchini Bread Recipes

Taco Ranch Bites – Quick and Flavorful

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 4 cups sturdy tortilla chips, broken into bite-size pieces
- [ ] 1/2 cup ranch dressing
- [ ] 2 tbsp taco seasoning
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 2 green onions, thinly sliced
- [ ] Optional: 1/4 cup sour cream for serving

Optional Garnish

- [ ] Fresh cilantro leaves
- [ ] Lime wedges

Instructions

1. Preheat your oven to 375°F (190°C) and line a baking sheet with parchment.



2. In a large bowl, combine the ranch dressing with the taco seasoning; stir until smooth.



3. Add the broken tortilla chips to the bowl and toss gently, ensuring each piece is lightly coated.



4. Spread the coated chips in an even layer on the prepared baking sheet, then sprinkle the shredded cheddar over the top.



5 Bake for 10-12 minutes, or until the cheese just melts and the edges of the chips turn golden. Remove, sprinkle green onions, and if desired, drizzle a little more ranch.



Nutrition per serving

210 kcal	6 g	20 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Watch the chips closely in the last minute to avoid burning.
- If you prefer a spicier bite, add a dash of hot sauce to the ranch mixture.
- Feel free to swap cheddar for pepper jack for extra heat.