Tiki Masala Nachos

You will need:

Pita chips, I use 3 bags since they are small

1 can of Chickpeas

1 cup diced eggplant

½ cup diced onions

1 cup diced potatoes (small pieces)

1 jar of Tiki Masala sauce

2 Tomatoes, diced

Shredded mozzarella

Plain yogurt

Fresh cilantro, chopped

Directions: In a saucepan, add the eggplant, onions, potatoes and chickpeas to the jar of tiki masala sauce and simmer until vegetables are soft but not mushy. Line a cookie sheet with parchment paper. This will make transfer and clean up so easy.

Layer pita chips, the cooked vegetables in sauce, chopped tomatoes and shredded mozzarella. Bake at 350 degrees until cheese melts. Top with dollops of yogurt and cilantro. Slide the nachos, parchment and all, to a platter and serve.

Optional: If you want meat, add cooked chicken to the masala sauce. Sometimes I sprinkle raisins or pomegranate seeds on top too.