



# Brat-Chos

**20**  
minutes  
or less

## INGREDIENTS

2 tbsp Gustare Vita olive oil  
4 (3-oz.) Fresh skinless  
Cheddar bratwurst  
2 cups Finely shredded  
taco cheese  
1 package(s) (15-oz.) Corn  
tortilla chips  
½ cup Hy-Vee Short Cuts  
chopped tricolor bell  
peppers  
2 package(s) (7.5-oz.)  
Wholly chunky guacamole,  
for serving  
Fresh cilantro, for garnish

## PREPARATION

- 1** Heat olive oil in a large nonstick skillet over medium heat. Add bratwurst to skillet. Cook for 4 to 6 minutes or until browned (165°), stirring to break bratwurst into large crumbles. Transfer crumbles into a bowl using a slotted spoon.
- 2** Place a white glass in the center of large serving platter. Arranged half of the chips around the glass. Top with half each of bratwurst crumble, shredded cheese, and bell peppers. Repeat layers with remaining chips, bratwurst crumbles, cheese, and peppers. Remove glass and fill center with guacamole. Garnish with cilantro, if desired.