Loaded Mediterranean Nachos with Pesto Calabrese

Crispy loaded nachos from the air fryer with ORO di Parma Pesto Calabrese, mozzarella, and Mediterranean ingredients—quick to make for any party.

Easy 4 Servings 17 min.



These loaded nachos from the air fryer combine crispy chips with ORO di Parma Pesto Calabrese, melted mozzarella, and Mediterranean toppings—they're quick to make and perfect as a hearty party snack.

Ingredients

200 g tortilla chips

150 g grated mozzarella

150 g cherry tomatoes (halved)

1 small red onion (about 60 g), thinly sliced into rings

40 g black olives (sliced)

6 tbsp ORO di Parma Pesto Calabrese

2 tbsp sour cream or cream cheese (optional)

1 tsp ORO di Parma tomato paste (optional)

Fresh basil (about 5 g)

Step 1: Prepare the chips

Spread the tortilla chips evenly on parchment paper or directly in the air fryer basket.

Step 2: Layer the toppings

Top the chips with cherry tomatoes, onions, and olives. Spread 3 tablespoons of ORO di Parma Pesto Calabrese over them in small dollops. Sprinkle the mozzarella evenly over everything.

Step 3: Baking in the Airfryer

Bake the nachos at 180 °C for 5–7 minutes, until the cheese has completely melted.

Step 4: Finalize

After baking, spoon the remaining 3 tablespoons of ORO di Parma Pesto Calabrese over the top. Optionally, top with a little sour cream or cream cheese. Garnish with fresh basil and serve immediately.

Used products:





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