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GET OUR 7 DAYS OF LOVE PROGRAM FOR FREE!

Get ready to have a great time learning how to love your spouse! What's that, you already know how? Well, The Dating Divas are here to give you a whole new perspective on delighting your better half with our incredible 7 Days of Love Program... and its absolutely free when you sign up for our newsletter!

Each day, for the next 7 days, you'll get a super-easy and fun way to connect with your spouse. At the end of this week, no matter how well you thought you knew your spouse, you'll have a whole new way of looking at the ways in which they love to be loved!

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the
DATING  **DIVAS**

STRENGTHENING MARRIAGES, ONE DATE AT A TIME



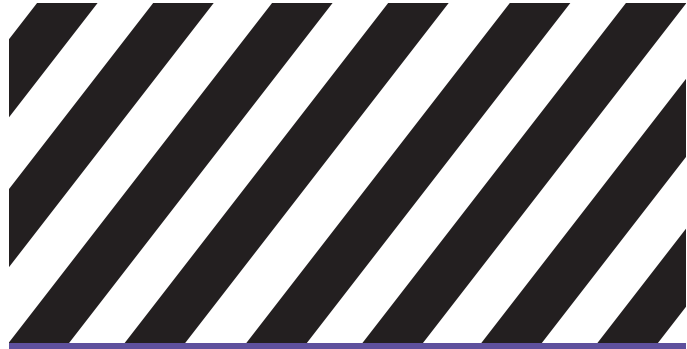
Nacho Bar Table Sign



Food Tents



CHIPS



LETTUCE



**SOUR
CREAM**



TOMATO



BEANS



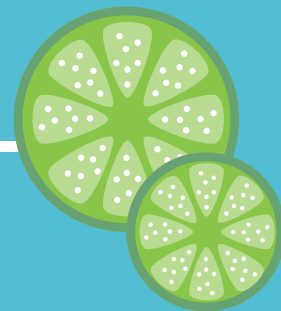
ONIONS

NACHO

Recipes & Tips

Use the following recipes and ideas to turn your at-home nacho bar into an unforgettable fiesta!

CHEESE SAUCE



Ingredients

- 2 Tbsp. butter
- 2 Tbsp. all-purpose flour
- 1 Cup whole milk
- 1/4 tsp. salt
- 8 oz block sharp cheddar cheese* grated

Directions

- Melt butter in a saucepan.
- Add the flour and whisk until smooth.
- Whisk in milk and bring to a boil.
- Lower heat and simmer until thickened.
- Remove from heat and add salt and cheese.
- Serve immediately.

*Recipe adapted from fifteenspatulas.com

PARTY IDEAS

- Play Mariachi music to keep things lively

- Considering playing a game of Pin the Tail on the Donkey or purchasing a pinata

- If inviting multiple guests, ask each one to bring a nacho ingredient (to help keep prep easy!)

- Have a chocolate fondue station set up for an additional ooey gooey dessert option



HOMEMADE CHIPS



Ingredients

- 1 (12 oz. package) corn tortillas
- 1 Tbsp. vegetable oil
- 3 Tbsp. lime juice
- 1 tsp. cumin
- 1 tsp. salt

Directions

- Preheat oven to 350 degrees.
- Cut each tortilla into 8 wedges and arrange on a cookie sheet.
- Combine oil and lime juice and drizzle over tortilla wedges.
- Combine spices and sprinkle over tortilla wedges.
- Bake for 7 minutes, rotate pan, and bake for an additional 8 minutes until crisp.

*Recipe adapted from allrecipes.com

DESSERT NACHOS



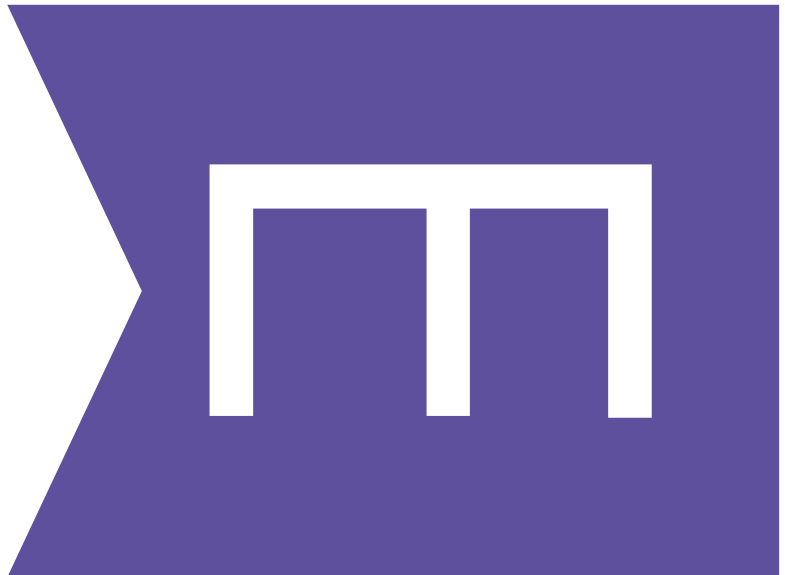
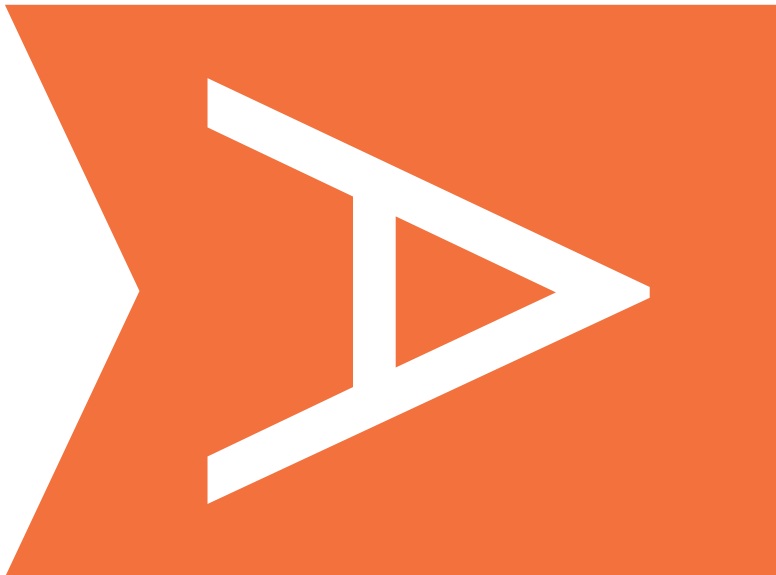
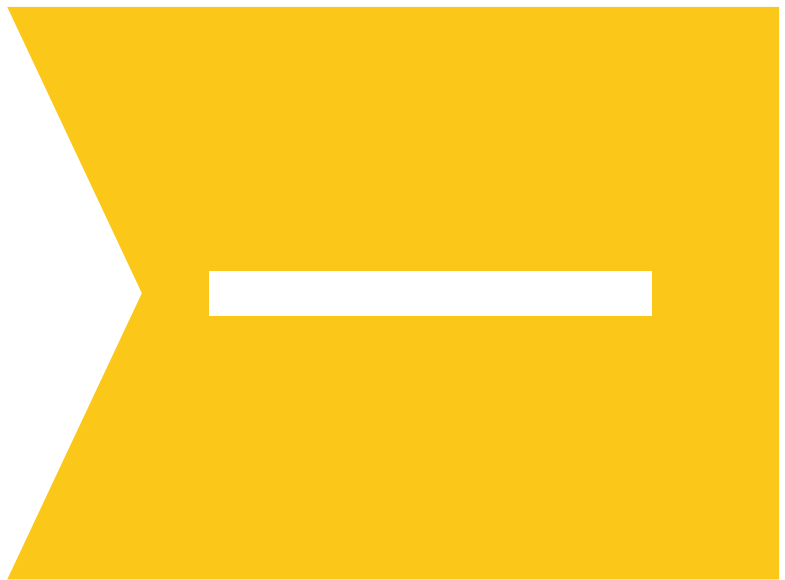
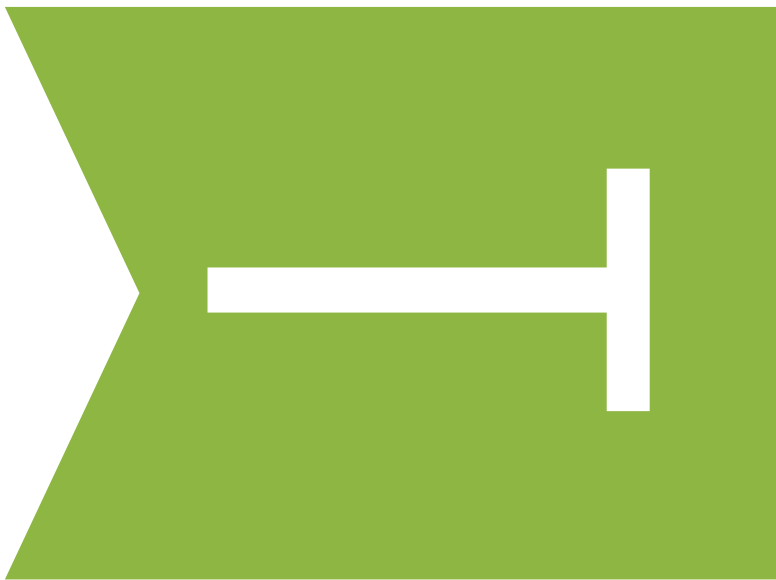
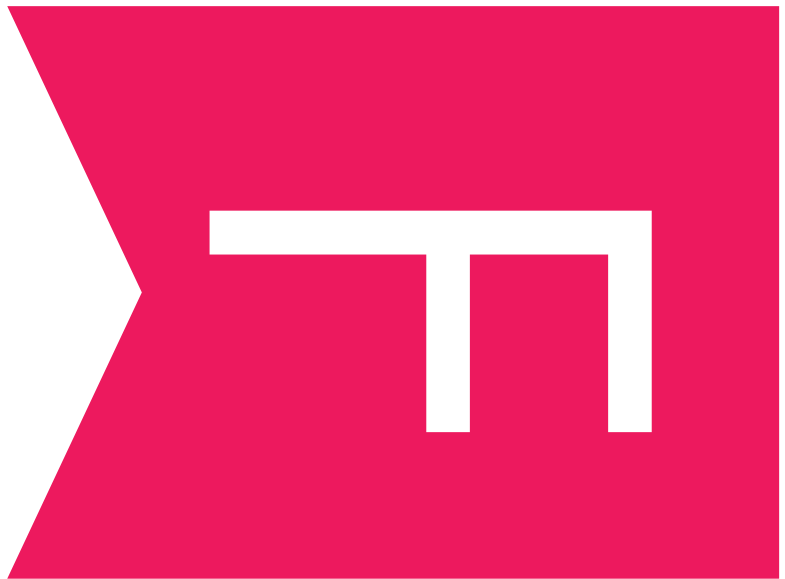
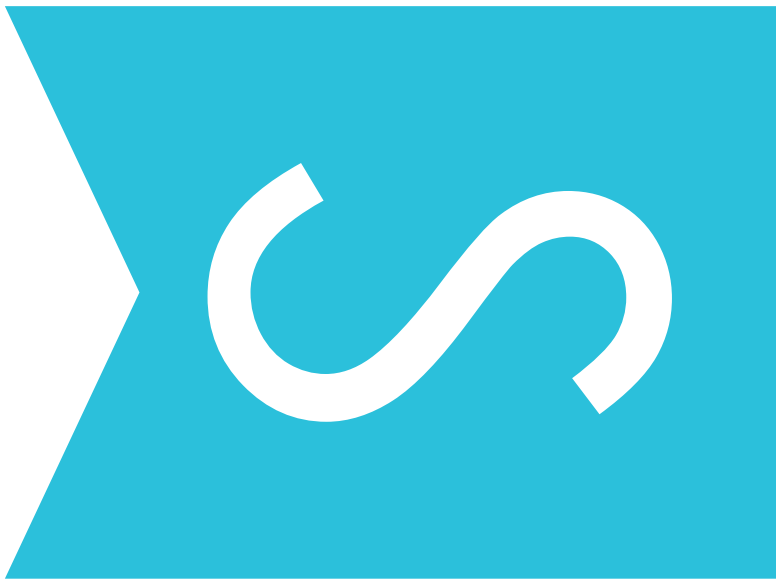
Ingredients

- 2 Tbsp. sugar
- 2 tsp. cinnamon
- 4 flour tortillas
- 2 Tbsp. melted butter
- 1 Cup vanilla ice cream
- 1/4 Cup warmed chocolate syrup

Directions

- Preheat oven to 425 degrees.
- Brush tortilla sides with butter.
- Cut each one into 8 wedges and place on foil lined cookie sheets.
- Combine sugar and cinnamon and sprinkle over tortillas.
- Bake for approximately 5 minutes per side or until crisp.
- Top with ice cream and drizzle with syrup.

*Recipe adapted from readyseteat.com



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Exclusively for The Dating Divas