

# Easy Oven Nachos

*yield:* 8 SERVINGS

*cook time:* 15 MINUTES

*prep time:* 5 MINUTES

*total time:* 20 MINUTES



## INGREDIENTS

- 1 bag tortilla chips
- 1 14-oz can black beans  
*(rinsed & drained)*
- 2 cups shredded cheese  
*(cheddar or mexican blend)*
- 1 cup tomatoes *(diced)*
- 1 cup black olives *(sliced)*
- 1 cup onions *(diced)*
- 1 avocado *(diced)*
- 1 lime *(juice)*

*Make this easy sheet-pan meal to serve a crowd or bring to a potluck!*

## INSTRUCTIONS

1. Preheat oven to 350°F.
2. Spread tortilla chips evenly on baking sheet.
3. Sprinkle beans, cheese, & meat (if desired) evenly over the top.
4. Bake for 15 minutes, or until cheese is melted.
5. Remove from oven and add tomatoes, olives, onions, avocado, & lime juice.
6. Add any additional desired toppings & enjoy.

**Meat Toppings:** ground beef (2 lbs), shredded chicken (2 pieces), chorizo.

**Fresh Toppings:** shredded lettuce (1-2 cups), cilantro (½ cup), jalapeno (1), pico de gallo (1 cup), corn (1 cup), guacamole (½ cup), green onions (¾ cup).

**Other Toppings:** refried beans (1 cup), sour cream (1 cup), hot sauce.

**Customize It:** choose as many or as few toppings as you'd like & load up your nachos. Easy to make vegetarian-friendly or for meat-lovers!