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)

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!

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