



Sheet Tray Nachos

Prep: 15 minutes

Bake: 5 minutes • Serves: 6

- ¾ pound lean ground beef, turkey or chicken
 - ¼ cup taco seasoning (from 1 package)
 - 1 cup rinsed and drained canned black or pinto beans
 - 10 cups tortilla chips (about 9 ounces)
 - 1½ cups shredded Cheddar and/or Monterey Jack cheese
 - 1 large jalapeño chile pepper, thinly sliced (about ¼ cup)
- Toppings: diced avocado, chopped tomatoes, chopped green and/or red onions, sliced black olives, sour cream or Greek yogurt, salsa and/or chopped fresh cilantro leaves (optional)

1. Preheat oven to 325°. In large skillet, cook beef with taco seasoning as label directs; fold in beans.

2. On large rimmed baking pan, evenly spread chips. Over chips, evenly layer beef mixture, cheese and jalapeño. Bake 5 to 7 minutes or until cheese melts. Evenly sprinkle with toppings, if desired, and serve immediately.

Approximate nutritional values per serving:

*423 Calories, 22g Fat (8g Saturated), 55mg Cholesterol,
672mg Sodium, 37g Carbohydrates, 4g Fiber, 22g Protein*

Get Inspired

It's best to use sturdier tortilla chips to hold up to all the toppings. Switch things up by using scoop-style corn chips instead of tortilla chips.