

# Sheet Pan Nachos

1 – 11 oz. (approx.) bag of your favorite tortilla chips  
¼ lb. ground beef, cooked, drained, seasoned with taco seasoning  
1 – 14 oz. can of black beans, drained and rinsed  
½ red pepper, diced  
½ white or red onion, diced  
1 medium tomato, diced  
1 ½ cups frozen corn  
1 – 2.25 oz can sliced black olives  
1 jalapeno pepper, sliced into rounds  
16 oz. shredded Mexican blend cheese  
1 teaspoon Southwest seasoning  
Garnish with: sour cream, Guacamole Autentico, Fire-Roasted Salsa, or cilantro



Preheat your oven to 325° and make sure to use the center rack. Line your sheet pan with parchment paper, then spread the tortilla chips evenly across the sheet. Use half of your cheese to make a first layer, taking care to spread the shreds to the edges. Evenly layer the ground beef (could also use chicken or jackfruit), black beans, onion, tomato, frozen corn, black olives, and jalapeno pepper slices on top of the first cheese layer. Add the remaining cheese, sprinkling it evenly across the nacho toppings.

Bake your nachos in the oven for 12-15 minutes. The cheese will melt first, but make sure that the nachos are hot all the way through before removing from the oven. Top your nachos with whichever garnishes you choose and serve immediately.