



# SHEET PAN NACHOS

*Recipe adapted by Damn Delicious*

## INGREDIENTS

- 1 tablespoon olive oil
- 1 pound ground beef
- 2 cloves garlic, minced
- 1 package taco seasoning
- bag of tortilla chips
- 1 (15oz) can black beans, drained and rinsed
- 1 cup corn kernels, frozen, canned or roasted
- 1 cup shredded cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 1 Roma tomato, diced
- 1/4 cup diced red onion
- 1 jalapeno, thinly sliced
- 2 tablespoons sour cream
- 2 tablespoons chopped fresh cilantro leaves

## DIRECTIONS

1. Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
2. Heat olive oil in a large skillet over medium high heat. Add ground beef and garlic, and cook until beef has browned, about 3-5 minutes, making sure to crumble the beef as it cooks; stir in taco seasoning. Drain excess fat.
3. Place tortilla chips in a single layer onto the prepared baking sheet. Top with ground beef mixture, black beans, corn and cheeses.
4. Place into oven and bake until heated through and the cheeses have melted, about 5-6 minutes.
5. Serve immediately, topped with tomato, onion, jalapeno, sour cream and cilantro.

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