

delish

Nachos Supreme

FEB 24, 2017

YIELDS: **6 - 8**

PREP TIME: **0:15**

TOTAL TIME: **0:30**

IngredientsFOR THE NACHOS

1 tbsp. extra-virgin olive oil

1 large onion, chopped

1 lb. ground beef

2 garlic cloves, minced

1 tbsp. Taco Seasoning

kosher salt

1 15-oz. can refried beans

1/4 c. water

1 large bag tortilla chips

2 c. shredded Cheddar

2 c. Shredded Monterey Jack

1/2 c. pickled jalapeños

FOR TOPPING

1 avocado, diced

1 large tomato, diced

1/4 c. thinly sliced scallions

Sour cream, for drizzling

Hot sauce, for drizzling

Directions Preheat oven to 425° and line a large baking sheet with foil. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes, then add ground beef and cook until no longer pink, 6 minutes more. Drain fat.

- 2** Add garlic and taco seasoning and season with salt. Cook until meat is well browned and slightly crispy, 5 minutes more. Add refried beans and water to skillet and stir until combined. Set mixture aside.
- 3** Add half the tortilla chips and top with beef-bean mixture, half the cheese, half the black beans, and half the pickled jalapeños. Repeat one more layer.
- 4** Bake until cheese is melty, 15 minutes.
- 5** Scatter with tomato, avocado, and green onions. Drizzle with sour cream and hot sauce and devour.