

Sheet Pan Nachos

MADE WITH LOVE

by Teresa Forchard

Ingredients

- 1 lb lean ground turkey (ground beef or chicken work great too!)
- 2 TBS taco seasoning
- 2 TBS olive oil
- ½ cup favorite salsa
- Tortilla chips of choice – *Siete is a great grain free option!*
- ½ can Refried Beans
- 1 bell pepper of choice
- ½ onion of choice
- 2 cups Mexican Blend cheese
- Shredded iceberg lettuce
- Jalapenos
- Cotija cheese

Directions

1. Preheat oven to 425 degrees.
2. Heat olive oil in a medium skillet and start browning ground turkey. Season with taco seasoning and salsa.
3. While that starts to cook, chop onion and peppers. Heat another TBS of olive oil in a separate skillet and saute veggies (this helps them not make your nachos watery and soggy)
4. While meat and veggies are cooking, line a baking sheet with parchment paper. Spread chips out on the baking sheet.
5. Use a spoon and dollop your refried beans over the chips- use as much as you want!
6. Next, top with the cooked ground turkey and veggies. I typically do one side for the kids, and one side for Cody and me. I add jalapenos to our side!
7. Next, you've got to have cheese! I use about 2 cups of the Mexican blend cheese and sprinkle on top.
8. Place in the oven for 5-7 minutes, or until cheese is melted
9. Top with shredded lettuce, salsa and cotija cheese. I also like to do a sprinkle of taco seasoning at the very end. Enjoy!