

Grilled Savory Sheet Pan Nachos

INGREDIENTS

- 1 bag sturdy tortilla chips
- 1 lb ground beef or 2 cups shredded rotisserie chicken
- 1/2 red bell pepper, finely diced
- 1 packet taco seasoning
- 1 can black beans, drained and rinsed
- 1 1/2 cups shredded Mexican blend or cheddar cheese
- 1/2 red onion, finely diced
- 1 small jalapeño, sliced (optional)
- 1/2 cup prepared queso
- Olive oil
- Salt and pepper

Optional Toppings:

- Chopped cilantro
- Sliced avocado or guacamole
- Sour cream or Greek yogurt
- Salsa or pico de gallo
- Lime wedges

DIRECTIONS

1. Heat to medium-high (approx. 400°F). Use indirect heat setup if using a gas grill (two burners on, one off).
2. Place a cast iron or grill-safe skillet over direct heat. Add olive oil, ground beef, and bell pepper.
3. Cook 7-8 minutes, breaking up the meat and stirring until beef is browned and peppers are soft.
4. Stir in taco seasoning + a splash of water. Let simmer for 1-2 minutes. Remove from heat.
 - a. If using rotisserie chicken instead: Toss with taco seasoning and olive oil. Set aside.
5. On a large sheet pan, layer chips, half the cheese, beef or chicken, black beans, red onion, jalapeño, and the remaining cheese.
6. Place the sheet pan over indirect heat, close the grill lid, and cook for 8-10 minutes until cheese is melted and edges are crispy.
7. Place queso in a small grill-safe dish and warm on the grill for the last 5 minutes, or microwave just before serving.
8. Drizzle warm queso generously over the nachos. Add your favorite toppings and serve straight from the pan.