

# EL RANCHERO NACHOS



SERVES 4-6

## INGREDIENTS

- 1 bag of El Ranchero tortilla chips, any variety
- 1 cup of shredded cheddar or Monterey Jack cheese
- 1/2 cup of sliced jalapeños
- 1/2 cup of black beans or refried beans
- 1/4 cup of chopped tomatoes
- 1/4 cup of chopped onions
- Sour cream and guacamole for topping
- Cilantro for garnish



## Meat Options

**Ground Beef:** Cook 1/2 lb of ground beef in a skillet with taco seasoning until browned.

**Shredded Chicken:** Use store-bought rotisserie chicken or boil and shred chicken breasts, seasoned with cumin, garlic powder, and a pinch of chili powder.

**Carnitas (Pulled Pork):** Use store-bought carnitas or make slow-cooked pork shoulder with garlic, orange juice, and Mexican spices.

## PREPARATION

- Preheat the oven to 375°F (190°C).
- Layer the El Ranchero chips on a large baking sheet or oven-safe dish.
- Spread your cooked meat option (ground beef, shredded chicken, or carnitas) evenly over the chips.
- Sprinkle the shredded cheese over the meat and chips.
- Add jalapeños, black beans, tomatoes, and onions.
- Bake the nachos in the oven for 8-10 minutes or until the cheese is melted and bubbly.
- Remove from the oven and top with sour cream, guacamole, and cilantro.
- Switch out toppings or add extras like salsa, pickled onions, or more cheese to your liking!

*Enjoy!*