

Black Bean Nachos

From Chelsey Hernandez

Ingredients:

- 6oz. tortilla chips
- 1 can (15.5 oz.) GOYA® Black Beans, drained and rinsed
- 2 medium tomatoes, cored, seeded and finely chopped (about 1 cup)
- ¼cup GOYA® Jalapeño Slices Nachos
- 1 scallion, thinly sliced (about ¼ cup)
- 1½cups shredded Monterey jack cheese
- Chopped fresh cilantro, for garnish
- GOYA® Salsa Pico de Gallo-Mild, for garnish
- GOYA® Guacamole, thawed, for garnish

Instructions:

Step1: Arrange top oven rack 6” from top heat source. Heat broiler.

Step2: Arrange tortilla chips in single layer in 12” skillet (or other oven-proof dish of equal size). Sprinkle beans, tomatoes, peppers and scallions evenly over chips. Sprinkle cheese evenly over chips and toppings.

Step3: Broil, occasionally rotating pan for even melting, until cheese is bubbly and toppings are hot, 3-5 minutes. Sprinkle with cilantro, if desired. Serve with Pico de Gallo and guacamole, if desired.