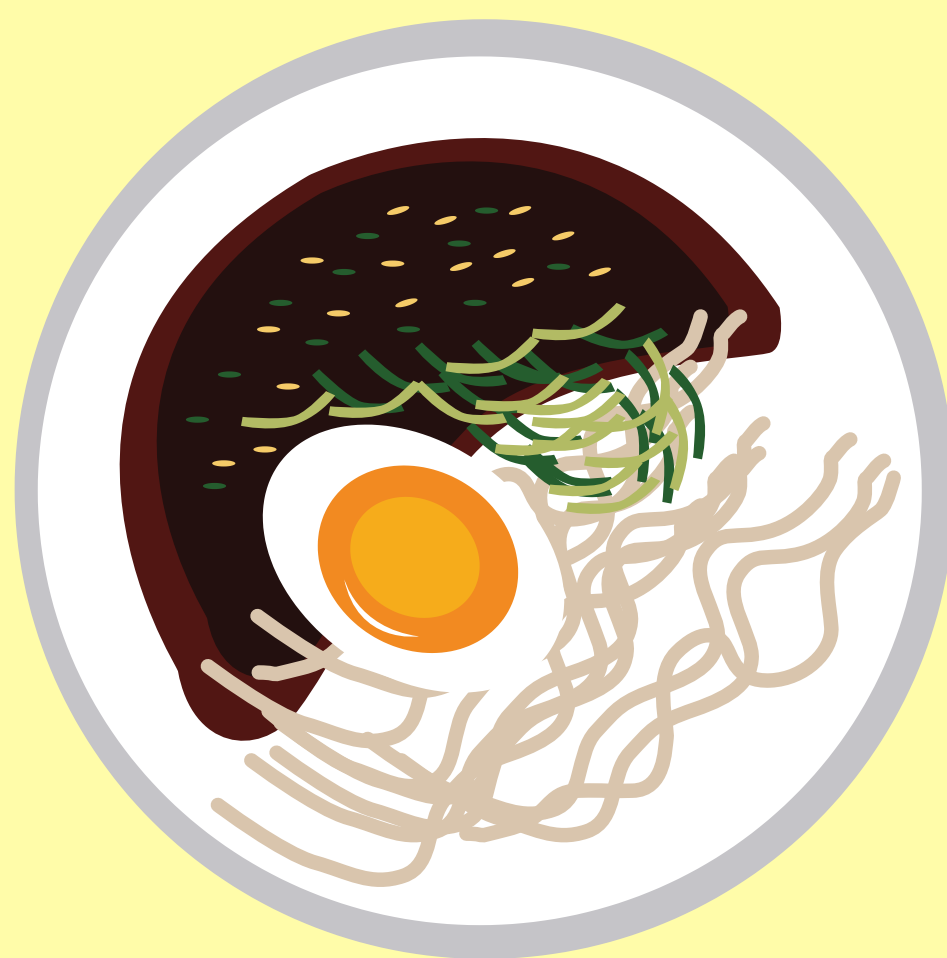


FAMILY-FAVORITE ADVENTURE

Loaded Sheet-Pan Nachos

Crunchy tortilla chips piled high with seasoned black beans, sweet corn, melted cheddar and Monterey Jack, then finished with creamy avocado, fresh tomato, salsa, and a squeeze of lime. This colorful, customizable tray is perfect for family movie night.



PREP: 15 minutes · COOK: 8–10 minutes · SERVES: 4–6

YOU'LL NEED

For the Loaded Nachos

- 10 ounces sturdy tortilla chips
- 1 can (15 ounces) black beans, rinsed and drained
- 1 cup frozen corn, thawed
- 1 cup shredded sharp cheddar
- 1 cup shredded Monterey Jack
- ½ cup pickled jalapeños, optional
- ½ teaspoon ground cumin
- ½ teaspoon smoked paprika

For the Fresh Toppings

- ½ cup diced tomato
- 1 avocado, diced
- ⅓ cup sour cream or plain Greek yogurt
- ⅓ cup salsa
- 2 green onions, sliced
- ¼ cup chopped fresh cilantro
- Lime wedges, for serving

Optional Protein Boost

- 1 cup cooked taco-seasoned chicken, beef, or turkey

ALL YOU HAVE TO DO

11. Preheat the oven

Heat the oven to 425°F (220°C). Line a large rimmed sheet pan with parchment paper or foil.

2. Build the first layer

Spread half the tortilla chips across the pan. Scatter over half the black beans, corn, cumin, smoked paprika, jalapeños, and both cheeses.

3. Add the second layer

Arrange the remaining chips on top. Finish with the remaining beans, corn, jalapeños, and cheese, distributing toppings so every section gets some.

4. Bake until melty

Bake for 8–10 minutes, until the cheese is melted and the chips are lightly toasted at the edges. Watch closely to prevent burning.

5. Add the fresh toppings

Remove the pan from the oven. Scatter over the diced tomato, avocado, and green onions. Add small spoonfuls of salsa and sour cream or Greek yogurt.

6. Finish and serve

Sprinkle with fresh cilantro and serve immediately with lime wedges. Place the sheet pan on a heat-safe surface and let everyone dig in!

FAMILY MOVIE-NIGHT TIPS

Make it a meal:

Add one cup of cooked taco-seasoned chicken, beef, or turkey between the layers before baking.

Keep everyone happy:

Leave jalapeños off one section for mild eaters and add extra to another section for spice lovers.
Prevent soggy nachos: Drain the beans well, add fresh toppings after baking, and serve immediately.

Prep ahead:

Rinse the beans, thaw the corn, shred the cheese, and chop the toppings in advance. Assemble the chips and warm toppings shortly before baking.

QUICK FAQ

Can I add meat?

Yes! Add cooked, seasoned chicken, beef, or turkey between the chip layers. Make sure the meat is fully cooked before assembling.

Can I prepare nachos ahead?

Prepare the ingredients ahead, but assemble the chips, beans, corn, and cheese just before baking for the best crunch. Add avocado, tomato, and creamy toppings afterward.

How can I make them vegetarian?

The recipe is vegetarian as written. Check that your cheese and other packaged ingredients suit your dietary needs.

Big crunch, melted cheese, and a movie-night feast everyone can customize.