

RECIPE | TOMATOES

CAMPFIRE NACHOS



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CAMPFIRE NACHOS

INGREDIENTS

- 1 dry pint Pure Flavor® Sangria Medley Tomatoes
- 3 Pure Flavor® Sweet Bell Peppers red, yellow & orange
- 1 lb ground beef
- 1 bag tortilla chips
- 1 can black beans
- 1 packet taco seasoning
- ½ - ¾ cup Southwestern blend shredded cheese
- 1 small red onion
- 3 tbsp cilantro
- 1 tbsp olive oil
- 1 foil pan + heavy duty aluminum foil

DIRECTIONS

1. Heat the skillet over medium-high heat and add olive oil. Place the ground beef in hot oiled skillet and cook until browned, about 10 minutes. Add taco seasoning and mix thoroughly.
2. Chop all the toppings that need to be cut up into bite-sized pieces or smaller.
3. Assemble the nachos by placing a layer of tortilla chips in the bottom of the foil pan. Layer the toppings starting with the ground beef first, then cheese, tomatoes, peppers, beans and onions. Repeat layers until the pan is filled. Top it off with a thick layer of cheese.
4. Cover the foil pan with a piece of heavy-duty aluminum foil and crimp it around the edges. Place foil pan on stove on medium-low heat until cheese is melted, about 5 minutes.



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy