

# Mexican Potato Nachos



Rated: ★★★★★

Submitted By: lois

Photo By: \*Sherri\*

Prep Time: 20

Minutes

Cook Time: 40

Minutes

Ready In: 1

Hour

Servings: 8

"Potato slices form the base for a platter of hearty beef and bean nachos garnished with tomato, lettuce, sour cream, and guacamole."

## INGREDIENTS:

2 tablespoons Vegetable oil

2 large baking potatoes, cut into 1/2-inch thick slices

salt and ground black pepper to taste

1 tablespoon vegetable oil

1/2 pound ground beef

1 (15 ounce) can black beans, drained

2 tablespoons taco seasoning

2 tablespoons water

8 ounces shredded Cheddar cheese, divided

1/4 cup shredded lettuce

1 small tomato, chopped

1/4 cup sour cream

1/4 cup guacamole

## DIRECTIONS:

1. Preheat oven to 450 degrees F (230 degrees C).
2. Pour 2 tablespoons of vegetable oil into a large bowl; toss the potato slices in the oil to coat.
3. Arrange the slices in a single layer on a baking sheet and sprinkle with salt and black pepper.
4. Bake in the preheated oven until the potato slices are golden brown, about 20 minutes.
5. While potato slices are baking, heat 1 tablespoon of vegetable oil in a skillet over medium heat; brown the ground beef in the hot oil, breaking it up into crumbles as it cooks, 8 to 10 minutes. Drain excess grease.

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