

Oven-Baked Sheet Pan Nachos

Ingredients

- 24 oz frozen French fries, baked until golden
- 1 family-size (10–12 oz) bag tortilla chips
- Choice of protein:
 - 1 lb ground beef, cooked and seasoned
 - 2 cups cooked chicken
 - 12 oz steak strips, quickly seared
- 1 ½ cups queso
- 2 cups shredded cheese (cheddar, Monterey Jack, queso Oaxaca, or blend)
- 1 can (15 oz) black beans, drained and rinsed (optional)
- 1 cup salsa (optional)
- 2 cups shredded lettuce
- Fresh toppings such as sliced jalapeños, sour cream, lime wedges
- Pico de gallo (optional):
 - 2 medium tomatoes, finely diced
 - ½ small red onion, finely diced
 - 1 jalapeño, seeded and finely chopped
 - ¼ cup fresh cilantro, chopped
 - Juice of 1 lime
 - Salt to taste
- Guacamole (optional):
 - 2 ripe avocados
 - ½ cup pico de gallo
 - Juice of ½ lime
 - Salt to taste

Instructions

1. Bake French fries according to package directions until golden and crisp. Spread fries and tortilla chips together on a large sheet pan.
2. Layer protein and black beans evenly over fries and chips.
3. Drizzle warm queso evenly across. Sprinkle shredded cheese on top.
4. Bake in a preheated 400°F (200°C) oven for 10-12 minutes until cheese is melted and bubbling.
5. Remove from oven. Scatter lettuce, pico de gallo, guacamole, jalapeños, and other toppings.
6. Serve immediately with lime wedges and sour cream.

Note & Storage

- Mixing fries with tortilla chips adds crunch and substance, but either one can be used alone.
- Ready-made pico de gallo and guacamole work well as shortcuts.
- Keeping toppings separate makes it easy for guests to build their own plate.
- Best served fresh while warm and crisp.
- Leftovers can be stored in an airtight container in the refrigerator for up to 1 day.
- Reheat under the broiler until hot to restore some crispness, though the texture will soften.