
Blue-Ribbon Beef Nachos

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Servings: 6

Start to Finish Time: 20 minutes

1 pound ground beef
1 small onion, chopped
1 can (16 ounce) refried beans
1 jar (16 ounce) salsa
1 can (6 ounce) pitted ripe olives, chopped
1/2 cup shredded Cheddar cheese
1 green onion, chopped
2 tablespoons chili powder
1 teaspoon salt
tortilla chips
sliced ripe olives (optional)
chopped green onions (optional)
diced tomatoes (optional)

In a large skillet, cook the beef and onion over medium heat until the meat is no longer pink. Drain.

Stir in the refried beans, salsa, olives, Cheddar, green onion, chili powder and salt. Heat through.

Serve over tortilla chips.

Top with olives, green onions and tomatoes, if desired.

Appetizers

Per Serving (excluding unknown items): 346 Calories; 24g Fat (62.7% calories from fat); 19g Protein; 14g Carbohydrate; 4g Dietary Fiber; 74mg Cholesterol; 864mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 1/2 Fat.