Loaded Nachos

Ingredients
• 1-pound lean ground beef
• 1 ½ teaspoons chili powder
• 1 tsp ground cumin, onion powder, garlic powder
• ½ tsp smoked paprika, dried oregano, salt
• ¼ teaspoon pepper
• ¼ teaspoon cayenne pepper (optional, to taste)
• 1 can refried beans (16 oz)
• ½ cup salsa (medium for more of a kick)
• ¼ cup sour cream
• ¼ cup water
• Thick/sturdy tortilla chips
• Queso Blanco (store bought or homemade)

Suggested Toppings
• Sour cream
• Guacamole
• Sliced olives
• Pickled jalapenos
• Green onions
• Pico de Gallo
• Chopped tomatoes
• Cilantro

Instructions
1. Prepare toppings: Have all the toppings ready to go so you can quickly assemble the nachos as soon as you add the cheese sauce.

2. Brown beef in a large skillet over medium heat until almost cooked through; drain grease. Stir in all of the spices/seasonings, followed by refried beans and salsa until well incorporated, followed by sour cream. Heat through then stir in water 1 tablespoon at a time until it reaches a thick but somewhat spreadable consistency. If it is too thin, it will make the nachos soggy.

3. Assemble: Spread half the tortilla chips in a single layer on a large platter or baking pan. Drizzle about ½ of the cheese sauce over top; top with half of the beef mixture. Repeat with the remaining chips, ½ cheese sauce and remaining beef mixture; top with remaining cheese sauce. Garnish with desired toppings; serve immediately.

Enjoy!