

Beef and Bean “B&B” Nachos

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Serves 6

Ingredients:

- 1 lb grass-fed ground beef
- 1 tsp cumin
- 1 tsp smoked paprika
- 5 oz black or white bean chips
- 1 cup shredded cheese, divided *
- 1 cup canned pinto beans, drained and rinsed
- 1 cup cherry tomatoes, halved
- 1 cup spinach, thinly sliced
- ¼ cup cilantro, roughly chopped
- 1 lime, cut into wedges
- Salsa, to taste



Directions:

1. Preheat oven to 350. Season your beef with cumin and paprika. In a medium pan, brown the ground beef, crumbling it up as it cooks. Set aside.
2. Line a baking sheet with foil. Spread chips out on the pan. Sprinkle with ½ cup cheese. Add cooked beef, beans, and ½ cup tomatoes. Top with remaining ½ cup cheese. Bake in the oven 10-15 minutes, until cheese is melted.
3. Top with remaining tomatoes, spinach, and cilantro. Squeeze lime over the top and serve with salsa.

*To make this dish dairy-free, use vegan cheese.