

One-Pan Nachos with Black Beans

[Source: BBC Good Food](#)

Enjoy this colorful sharing dish with nachos, black beans, salsa, avocado and melted cheese. Everyone will enjoy digging into it straight from the pan.

Ingredients

175g yellow or blue tortilla chips

200g fresh tomato salsa

150g medium cheddar, grated

1 red pepper, quartered, cored and finely chopped

400g can black beans, drained

1 avocado, diced

soured cream, to serve

Heat oven to 200 C (390 F). Arrange the tortilla chips over two-thirds of the tray, spoon most of the salsa on top and scatter over half of the cheese.

Mix the remaining salsa with the red pepper and beans, and tip onto the empty third of the tray. Scatter over the rest of the cheese. Bake for 10-15 mins or until the cheese has melted. Scatter the avocado over the beans and add dollops of the soured cream to serve.