

Easy nachos

Ingredients:

- 1 bag tortilla chips
 - 2 cups shredded cheese
 - 1/2 cup salsa/hot sauce
 - 1 can black beans
 - 2 sliced jalapenos
- Who doesn't love some nachos? They're crispy, cheesy, and delicious. It's also quite easy to make them over a campfire and split the portion between a large group.
 - For this recipe, you can either use a cast-iron skillet or a disposable foil dish. Begin by layering about 1/2 of the chips in the bottom, then top them with a healthy sprinkle of the cheese, salsa, beans, and jalapenos. Add the rest of the chips on top, then put the rest of your ingredients.
 - Once all your toppings are in, cover the pan and set it over the campfire for 10–15 minutes. Once the cheese has melted, remove it from the heat and garnish it with fresh cilantro and lime if you want to add a bit of freshness.
 - This is a good recipe because you can add any other toppings you want. For instance, many people like to add some type of shredded meat, avocados, olives, sour cream, tomatoes, onions, etc.