

CopyCat Hooters Tex Mex Nachos

Ingredients

$\frac{3}{4}$ lb ground beef
 $\frac{3}{4}$ cup mild salsa
 $\frac{1}{4}$ tsp garlic powder
7 oz pinto beans, (1 can), drained
7 oz whole corn kernel, (1 can), drained
3 large tortillas, baked into chips
3 cups lettuce, shredded
1 cup small tomatoes, sliced into small dices
2 cups cheddar cheese, shredded
 $\frac{1}{2}$ cup black olives, sliced
 $\frac{1}{2}$ cup pickled jalapenos, sliced
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ cup guacamole
salt and ground black pepper, to taste

Directions

Heat some oil in a pan over medium heat and begin cooking the meat all the way through.

Preheat the oven to 400 degrees F.

Add in the mild salsa, garlic powder, beans and corn. Saute briefly.

Season to taste with salt and pepper. Adjust accordingly and set aside.

Arrange the chips in a roasting tray. Spoon some of the meat mixture onto the chips; add on the lettuce, tomatoes, cheese, olives and jalapenos.

Place the entire tray into the oven and let it bake for about

1 to 2 minutes until cheese has melted.

Remove, add sour cream and guacamole on top of it and serve hot!