

Grilled Picnic Taco Nachos

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Ingredients

5 cups tortilla chips
1 can (15 oz) Progresso™ black beans, drained, rinsed and mashed
1 can (4.5 oz) Old El Paso™ chopped green chiles, drained
2 teaspoons Old El Paso™ taco seasoning mix (from 1-oz package)
2 plum (Roma) tomatoes, chopped
2 medium green onions, sliced (2 tablespoons)
2 cups finely shredded Colby-Monterey Jack cheese blend (8 oz)

Directions

Heat gas or charcoal grill. Spray 12×18-inch foil pan with cooking spray. Spread tortilla chips in pan. In medium bowl, mix beans, chiles and taco seasoning mix; spoon evenly over tortilla chips. Top with tomatoes and onions. Sprinkle with cheese. Cover pan with foil.

Place foil pan on grill over medium heat. Cover grill; cook 8 to 10 minutes or until cheese is melted. Carefully remove foil.