**Nachos with Guacamole**

**Ingredients**

**FOR THE NACHOS**

* 2 tbsp. extra-virgin olive oil
* 1 large onion, chopped
* 400 g ground beef
* 2 garlic cloves, minced
* 1 tbsp. taco seasoning
* salt
* 1 can red or black beans
* 1 large bag tortilla chips
* 2 c. shredded cheddar
* 2 c. Shredded Monterey jack cheese
* 1/2 c. pickled jalapeños

**FOR TOPPING**

* 1 large tomato, diced
* ½ c. Sliced black olives
* Shredded lettuce
* Sour cream, for drizzling
* Guacamole: (3 ripe avocadoes mashed, juice of one lime, small onion (diced), 1 small tomato cut into small cubes, minced clove of garlic, salt and pepper).

**Directions**

* 1. Preheat oven to 425º.
	2. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes, then add ground beef and cook until no longer pink, 6 minutes more.
	3. Add garlic and taco seasoning and season with salt. Cook until meat is well browned and slightly crispy, 5 minutes more.
	4. Add half the tortilla chips and top with half the beef, half the cheese, half the black beans, and half the pickled jalapeños. Repeat one more layer.
	5. Bake until cheese is melty, 15 minutes.
	6. Scatter with tomato, olives and lettuce.
	7. Drizzle with sour cream and serve immediately with guacamole on the side.