



## Nachos Grande

Line a rimmed cookie sheet with foil and turn on the broiler.

Layer in the following order:

- Tortilla chips to cover the bottom - pile them on so there is almost a double layer
- 1  $\frac{1}{3}$  cups drained but cooked black beans
- 2 small ripe tomatoes, diced
- $\frac{1}{3}$  cup diced sweet pickles
- 2 cups shredded mozzarella cheese
- 1  $\frac{1}{2}$  cups raw chicken sausage taken out of the casings, torn into  $\frac{1}{4}$  inch pieces
- $\frac{1}{4}$  cup grated Edam cheese
- Hot (picante) sauce

Put the assembled tray of ingredients (except hot sauce) under a broiler in the oven just until the cheese is melted and the meat is cooked.

After it is cooked, I add about  $\frac{1}{2}$  tsp very hot (picante) sauce such as Marie Sharps - shake evenly over top

Enjoy!

Note: you can use ground beef in place of chicken sausage, add black olives, sauteed onion, let your imagination go wild.

Leftovers can be warmed on foil in the toaster oven at 400 degrees for 10 minutes and are darned good!