JANE SMITH LIFESTYLE

Spooky Loaded Nachos

Cook: 10–12 min | Serves: 8–10



Classic loaded nachos topped with cheese, seasoned beef, peppers and olives, finished with playful sour-cream ghosts for Halloween.

Ingredients

- 8 oz tortilla chips (one 10-oz bag)
- 8 oz ground beef, browned and seasoned
- 2 cups shredded cheddar cheese
- 1 cup black olives, sliced
- ½ cup jalapeños, sliced (fresh or pickled)
- ½ cup diced red bell pepper
- ¼ cup diced fresh cilantro
- 2 green onions, chopped
- ¼ cup sour cream, for ghost piping
- Small black olives or mini chocolate chips, for ghost eyes
- Salsa, guacamole and sour cream for serving

Directions

1. Preheat your oven to 375°F.
2. Brown the ground beef in a skillet over medium-high heat, breaking it into small pieces as it cooks. Drain excess fat and season as desired.
3. Spread the tortilla chips in an even layer on a large oven-safe platter or cast iron skillet.
4. Scatter the cooked ground beef evenly over the chips.
5. Sprinkle the shredded cheddar cheese over the meat.

6. Scatter the black olives and jalapeños over the cheese.
7. Bake for 10–12 minutes until the cheese is fully melted and bubbly.
8. Remove from the oven and immediately sprinkle the diced red bell pepper and cilantro over the top.
9. Top with green onions.
10. Transfer sour cream to a small piping bag or zip-top bag with the corner snipped. Pipe small ghost shapes onto the nachos and add small black olive pieces or mini chocolate chips for eyes.
11. Serve immediately with salsa, guacamole and sour cream.

Jane's Note

The sour cream ghosts do not need to be perfect. Messy, wobbly ghosts are part of the charm. You can also spoon small dollops into ghost-like shapes.

Storage: Best served fresh and warm. Refrigerate leftovers up to 2 days; reheat gently in a 300°F oven for about 10 minutes.

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