

LEFTOVER CHILI NACHOS

🕒 15 MIN

INGREDIENTS

- Flour or corn tortilla chips
- Leftover chili, any variety*
- Shredded cheddar or Mexican cheese blend
- Toppings: salsa, sliced bell peppers, diced avocado, chopped cilantro, sliced black olives, sour cream, etc.

*This is our favorite [beef chili](#), but we also love this [vegan version](#). If you're looking for a tomato-free chili, here's an awesome [white chicken chili](#).

DIRECTIONS

Preheat oven to 350 degrees. For easy clean up, line a half sheet pan with parchment (optional). Line the sheet pan with a layer of tortilla chips.

In a saucepan, bring leftover (or canned) chili to a simmer.

Top chips with spoonfuls of chili. Sprinkle the cheese on top. Bake in preheated oven for 6-10 minutes, or until cheese is melted.

To serve, top nachos with salsa, diced green onions, sliced baby bell peppers, fresh cilantro, etc.