

Loaded Nachos Supreme with Bacon and Cheddar: The Ultimate Party Snack

If you're looking to take your snack game to the next level, these



OVEN
375°F

TIME
10-15 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 large bag of tortilla chips
- 2 cups shredded cheddar cheese
- 6 slices cooked bacon, crumbled
- 1 cup cooked ground beef or shredded chicken (optional)
- 1/2 cup diced tomatoes
- 1/4 cup sliced jalapeños
- 1/2 cup black beans (rinsed and drained)
- 1/2 cup sour cream
- 1/4 cup diced red onions
- 2 tablespoons chopped fresh cilantro
- Guacamole or sliced avocado (optional)

Salsa for serving

Instructions:

Preheat your oven to 375°F (190°C).

Spread a generous layer of tortilla chips on a large, oven-safe platter or baking sheet.

Sprinkle half of the shredded cheddar cheese evenly over the chips.

Add a layer of black beans, cooked ground beef or chicken (if using), crumbled bacon, and diced red onions.

Top with the remaining cheese to ensure every bite is cheesy and delicious.

Bake in the preheated oven for 10-15 minutes, or until the cheese is melted and bubbly.

Remove the nachos from the oven and top with diced tomatoes, jalapeños, sour cream, and fresh cilantro.

Add guacamole or sliced avocado for extra creaminess, if desired.

Serve immediately with your favorite salsa on the side for dipping. Enjoy the perfect balance of crispy, creamy, and spicy flavors!

Tips for Perfect Nachos:

Use Sturdy Tortilla Chips: Opt for thick chips to prevent them from getting soggy under the toppings.

Customize Your Toppings: Add corn, olives, or pickled onions for a twist.

Serve Hot: Nachos are best enjoyed straight out of the oven when the cheese is still gooey.

Why You'll Love This Recipe:

DIRECTIONS

1. Prepare the : Base:
2. Preheat your oven to 375°F (190°C).
3. Spread a generous layer of tortilla chips on a large, oven-safe platter or baking sheet.
4. Layer the : Toppings:
5. Sprinkle half of the shredded cheddar cheese evenly over the chips.
6. Add a layer of black beans, cooked ground beef or chicken (if using), crumbled bacon, and diced red onions.
7. Top with the remaining cheese to ensure every bite is cheesy and delicious.
8. Bake the : Nachos:
9. Bake in the preheated oven for 10-15 minutes, or until the cheese is melted and bubbly.
10. Add : Fresh Toppings:
11. Remove the nachos from the oven and top with diced tomatoes, jalapeños, sour cream, and fresh cilantro.
12. Add guacamole or sliced avocado for extra creaminess, if desired.
13. Serve and : Enjoy:
14. Serve immediately with your favorite salsa on the side for dipping. Enjoy the perfect balance of crispy, creamy, and spicy flavors!
15. Tips for Perfect Nachos: Use Sturdy Tortilla Chips: Opt for thick chips to prevent them from getting soggy under the toppings.
16. Customize : Your Toppings: Add corn, olives, or pickled onions for a twist.

17. **Serve :** Hot: Nachos are best enjoyed straight out of the oven when the cheese is still gooey.
18. **Why You'll Love This Recipe:** These Loaded Nachos Supreme with Bacon and Cheddar are everything you want in a snack: indulgent, flavorful, and endlessly customizable. They're perfect for feeding a crowd or enjoying as a comforting meal on your own. The bacon adds a smoky, savory note that takes this dish to the next level.
19. **Have you tried this recipe?** Let me know in the comments how you topped your nachos, and don't forget to share this recipe with friends who love bold flavors. Follow me for more fun, easy-to-make recipes!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/loaded-nachos-supreme-with-bacon-and-cheddar-the-ultimate-party-snack/>