

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

When it comes to crowd-pleasing appetizers or game-day treats, nothing beats



OVEN
400°F

TIME
8-10 min

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INGREDIENTS

- 1 large bag tortilla chips
- 2 cups shredded cheddar cheese
- 1 cup cooked and crumbled bacon (about 8 slices)
- 1 cup cooked ground beef (optional)
- 1/2 cup sliced black olives
- 1/2 cup diced tomatoes
- 1/4 cup sliced jalapeños (fresh or pickled)
- 1/4 cup chopped green onions
- 1/2 cup sour cream
- 1/2 cup guacamole
- 1/2 cup salsa
- 1/4 cup chopped cilantro (optional)

Instructions:

Prepare the Base: Preheat your oven to 400°F (200°C).

Spread tortilla chips evenly on a large baking sheet or oven-safe platter.

Add the Toppings: Sprinkle half the shredded cheddar cheese over the chips.

Add cooked ground beef (if using), crumbled bacon, black olives, and jalapeños.

Top with the remaining cheddar cheese.

Bake the Nachos: Bake in the preheated oven for 8-10 minutes, or until the cheese is fully melted and bubbling.

Add Fresh Toppings: Remove the nachos from the oven and sprinkle with diced tomatoes, green onions, and

cilantro.

Serve and Enjoy: Serve immediately with sour cream, guacamole, and salsa on the side or drizzled on top.

Nutritional Information (per serving):

Servings: 6-8

Calories: 410 kcal

Protein: 15g

Carbohydrates: 28g

Fat: 27g

Fiber: 4g

Sugar: 2g

Tips for Perfect Loaded Nachos:

Customizable Protein: Swap the ground beef for shredded chicken or black beans for a different take.

Cheese Options: Mix in Monterey Jack or pepper jack cheese for added flavor.

Crispy Chips: Choose thick tortilla chips to hold up under the toppings.

Party Prep: Assemble the toppings ahead of time and bake just before serving for maximum freshness.

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20. Loaded : Nachos Supreme with Bacon and Cheddar are the ultimate snack for any occasion. Whether you're hosting a game night, movie marathon, or casual hangout, these nachos are sure to disappear fast. Don't forget to check out more creative recipes on FBRecipes!

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

Original recipe: <https://chefmaniac.com/loaded-nachos-supreme-with-bacon-and-cheddar-the-ultimate-party-snack-2/>