

The Ultimate Loaded Beef Nachos with Guacamole and Pico de Gallo

Loaded Beef Nachos with Guacamole: The Ultimate Shareable Feast



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Pico de Gallo (Fresh Salsa): 2 medium tomatoes , diced 1/4 red onion , finely diced 1/4 cup chopped fresh cilantro 1/2 jalapeño , finely minced (optional, remove seeds for less heat) Juice of 1/2 lime Pinch of salt:

For the Guacamole: 2 ripe avocados 1 2 tbsp lime juice Salt to taste Optional: 1 tbsp finely diced red onion , 1 tbsp chopped cilantro:

DIRECTIONS

1. Steps for the : Recipe
2. Make the : Spiced Beef
3. : Heat the olive oil in a skillet over medium-high heat. Add the ground beef and cook, using a spoon to break it up, until it is browned all over. Drain any excess fat. Add the chopped onion and cook until it is softened, which should take about 3 5 minutes. Stir in the minced garlic, chili powder, cumin, and smoked paprika. Cook for 1 minute until the spices are fragrant. Pour in the water or broth, stir well, and let it simmer for 5 7 minutes, or until most of the liquid has evaporated and the beef is well-seasoned. Season with salt and pepper to taste.
4. Prepare : Pico de Gallo & Guacamole
5. : In a small bowl, combine the diced tomatoes, red onion, cilantro, minced jalapeño (if you're using it), lime juice, and a pinch of salt. Stir everything together and set it aside. In a separate bowl, mash the ripe avocados with a fork. Stir in the lime juice and salt. You can also add optional red onion and cilantro for extra flavor.
6. Assemble the : Nachos
7. : Preheat your oven to 180°C (350°F). Spread the tortilla chips in a single, even layer on a baking sheet or in an oven-safe dish. Sprinkle about half of the shredded cheese over the chips, ensuring it gets down into the layers. Distribute the spiced beef evenly over the cheese layer. Sprinkle the remaining cheese on top of the beef.
8. : Bake the nachos for 5 10 minutes, or until the cheese is completely melted and bubbly.

9. **Finish and :** Serve
10. **:** Carefully remove the hot nachos from the oven and transfer them to a serving platter or a large bowl. Generously spoon the fresh pico de gallo over the top. Add a large dollop of guacamole in the center. Drizzle with sour cream or Mexican crema if using, and scatter some sliced jalapeños for a spicy kick.
11. **:** Serve the nachos immediately while they are hot and the cheese is still melty.

SWAPS & NOTES

Ground Beef : While ground beef is a classic choice, you can easily swap it for ground chicken or turkey for a leaner option.

You can also use cooked black beans or pinto beans for a delicious vegetarian version.

Cheese : The shredded cheddar or Mexican blend cheese is perfect for its melting ability.

Feel free to use other cheeses like Monterey Jack or a spicy pepper jack for a kick.

TIPS FOR SUCCESS

Spread in a Single Layer : Spreading the tortilla chips in a single layer ensures that every chip gets some of the delicious beef and cheese, preventing a soggy bottom layer.

Layer the Cheese : Layering the cheese, both on the bottom and the top, ensures that you have a gooey cheese layer throughout the nachos, not just on top.

Use Ripe Avocados : The key to a great guacamole is using ripe avocados.

Serve Immediately : Nachos are best when served hot and fresh.

