

Campfire Nachos: How to Grill Nachos for the Ultimate Outdoor Snack

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TIME
10 to 15 min

METHOD
Air fryer

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INGREDIENTS

- 1 large bag tortilla chips
- 2 cups shredded cheddar or Mexican blend cheese
- 1 cup cooked ground beef or shredded chicken
- 1/2 cup black beans, drained and rinsed
- 1/2 cup corn
- 1/2 cup diced tomatoes
- 1/4 cup sliced jalapeños
- 1/4 cup diced red onion
- 1/2 teaspoon taco seasoning, optional
- Sour cream, for serving
- Salsa, for serving
- Guacamole, for serving
- Fresh cilantro, optional

DIRECTIONS

- 1.** Prep your cooking setup: Get your campfire or grill ready for medium heat. If you are using a grill, aim for indirect heat so the chips do not burn too quickly. A cast iron skillet works best, but a disposable foil pan also works well for camping.
- 2.** Layer the ingredients: Start with a layer of tortilla chips in the skillet or pan. Sprinkle over some cheese, meat, beans, corn, tomatoes, jalapeños, and onion. Repeat the layers until the pan is full, finishing with a generous layer of cheese on top.
- 3.** Cover and heat: Cover the skillet loosely with foil, or place foil over the pan. Put it on the grill grates or over a campfire grate and cook for about 10 to 15 minutes, until the cheese is melted and everything is heated through.
- 4.** Check for doneness: Carefully lift the foil and check the center. You want the cheese fully melted and the toppings hot. If needed, cover again and cook for a few more minutes.
- 5.** Add fresh toppings: Once the nachos are off the heat, top them with sour cream, salsa, guacamole, cilantro, or any other fresh toppings you like.
- 6.** Serve immediately: Campfire nachos are best enjoyed hot, straight from the skillet, while the cheese is still melty and the chips still have some crunch.

SWAPS & NOTES

This recipe is easy to customize depending on what you have available.

Ground beef, taco meat, pulled pork, grilled chicken, or even leftover steak all work well here.

If you want a vegetarian version, skip the meat and add more beans, grilled peppers, or sautéed mushrooms.

Use sturdy tortilla chips so they can hold up to the heat and toppings.

TIPS FOR SUCCESS

Do not overload the chips with too many wet toppings before grilling.

Ingredients with a lot of moisture can make the chips soggy, especially near the bottom.

Save wetter toppings like salsa, sour cream, and guacamole for after cooking.

Layering is the secret to great nachos.

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

Original recipe: <https://chefmaniac.com/campfire-nachos-how-to-grill-nachos-for-the-ultimate-outdoor-snack/>