

Turkey Nacho Bake

Savannah · 30/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

6

Description

A fast and easy way to prepare a pretty classic nacho treat with ground browned turkey meat The kids and my husband love it Serve with sour cream taco sauce salsa or guacamole

Ingredients

- - 1 pound ground turkey - 2 cloves garlic
- chopped - freshly ground black pepper to taste - 2 teaspoons crushed red pepper flakes - 2 tablespoons chopped fresh chives - 2 tablespoons hot sauce (Optional) - 1 (1 ounce) package dry taco seasoning mix - 1 (14 ounce) can refried beans - 1 (14.5 ounce) package tortilla chips - 2 cups shredded Cheddar cheese - 1 (4 ounce) can sliced black olives - 1 ripe tomato
- diced - 1 bunch green onions
- sliced

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). In a large skillet over medium heat
2. begin to brown the ground turkey. Stir in garlic
3. pepper
4. 1 teaspoon red pepper flakes
5. and 1 tablespoon chives. Stir in 1 tablespoon hot sauce. When the turkey is browned
6. stir in taco seasoning mix according to package instructions. Pour the beans into a microwave safe bowl
7. and heat in the microwave until softened. Stir in 1 tablespoon chives and 1 tablespoon hot sauce. Spread the tortilla chips across the bottom of a baking sheet. Spoon the beans mixture over the chips. Then spread the turkey mixture across the top. Sprinkle cheese
8. then olives
9. tomatoes
10. green onions
11. and remaining 1 teaspoon of crushed red pepper flakes over the top. Bake in preheated oven until cheese is melted
12. about 15 minutes