

Cheesy Steak Sheet Pan Nachos

Serves 4 to 6

In our opinion, creating the perfect nachos requires three key components: a rimmed baking sheet, sturdy corn chips, and shredding your own cheese. Assembling your nachos on a wide baking sheet gives you more surface area to spread out your chips, so every bite is covered in toppings. As for the chips, while we love the thin, crispy kind, this is a time for thick restaurant-style tortilla chips—you don't want them breaking under all those fixings. Lastly, shredding your own cheese gives you better meltability—pre-shredded cheese has stabilizers in it that make it not melt as well.

From there, the potential of your nachos is limited only by your imagination! In this recipe, we top them with two kinds of melty cheese, refried black beans (they help bind the toppings), and slices of juicy skirt steak. For a final flourish, we dollop on a fresh, vibrant Avocado Salsa Verde that is our guacamole and our salsa all in one.

Avocado Salsa Verde

4 medium tomatillos—husked, rinsed and chopped (about 1½ cups)

1 Hass avocado—halved, pitted and chopped

½ cup small cilantro leaves sprigs

1 jalapeño—stemmed and chopped

1 garlic clove, smashed

1 Tablespoon fresh lime juice

Kosher salt and freshly ground pepper

Nachos

One 15-ounce can black refried beans

2 Tablespoons apple cider vinegar

1 teaspoon ground cumin

1 teaspoon granulated garlic

12 ounces sturdy corn tortilla chips

1 pound thinly-sliced leftover skirt or flank steak

1½ cups shredded pepper Jack cheese (about 6 ounces)

1½ cups shredded sharp cheddar cheese (about 6 ounces)

Sour cream, for serving

Pico de gallo, for serving

Thinly sliced jalapeño, thinly sliced radish and small cilantro sprigs, for garnish

- 1. Make the Avocado Salsa Verde** In the bowl of a food processor, combine all of the ingredients and puree until almost smooth. Season with salt and pepper.
- 2. Make the Nachos** In a small saucepan, combine the refried beans, apple cider vinegar, cumin, granulated garlic and ½ cup of water. Season with salt and pepper. Cook over low heat, stirring occasionally, until warm. If the beans are too thick, add more water—they should be slightly runny. Keep warm.

3. Preheat the oven to 425° and line a large rimmed baking sheet with aluminum foil or parchment paper. On the prepared baking sheet, arrange half of the tortilla chips on a single layer. Dollop some of the refried beans on the chips, then top with half of the steak and half of the cheese. Cover with the remaining tortilla chips and dollop with more beans, and top with the remaining steak and cheese.
4. Bake until the cheese is melted and bubbling, about 5 minutes. Top with dollops of sour cream, pico de gallo and the Avocado Salsa Verde. Garnish with jalapeño, radish and cilantro and serve right away.