



## EASY MEATBALL NACHOS

Never had meatballs with nachos? Well prepare for your mind to be blown!

**Yield:** 8-10 Servings



## INGREDIENTS

1 Item	Green bell pepper, seeded and chopped
1 Item	Medium onion
16 Item	Frozen Casa Di Bertacchi fully cooked meatballs
	Grated cheddar or Monterrey Jack cheese
1 Unit	Tortilla chips
1 pk.	(15 ounces) black beans, rinsed and drained
1 pk.	(14.5 ounces) sliced stewed tomatoes, with liquid
1 Unit	Taco seasoning
1 tbsp.	Olive oil
	Sour Cream (Optional)

## CHEF NOTES

Variation: Meat filling can also be served burrito style in warm flour tortillas.

## DIRECTIONS

1. Cut meatballs into quarters. In a large frying pan, saute the onion and bell pepper in oil over medium high heat until tender.
2. Stir in meatballs and cook for 3 minutes. Stir in taco seasoning, tomatoes, and beans.
3. Reduce heat to medium and simmer for 10 minutes, stirring occasionally and breaking apart tomato chunks.
4. Spoon meat mixture over individual servings of tortilla chips. Sprinkle cheese over top and garnish with sour cream.