

3 Dinners Mini Menu #31 - Tortilla Chip Meals

Grocery List

Ground Pork (1.5lbs)

Taco Seasoning

Black Beans (15.5oz)

Cheddar Cheese

Tortilla Chips

Lettuce

Roma Tomatoes (x2)

Sour Cream

Canned Chicken (12.5oz)

Great Northern Beans
(15.5oz)

Corn (14.5oz)

Green Chiles x 2 (4oz)

Chicken Broth (14.5oz)

Cream Cheese (8oz)

Eggs

Red Enchilada Sauce
(10oz)

Mexican Rice Pack

Green Beans (14.5oz)

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Sheet Pan Nachos

3/4 lb ground pork

1 packet taco seasoning

1 can black beans, rinsed
and drained

1-2 cups shredded cheese

Tortilla chips

Shredded lettuce

Diced tomatoes

Sour Cream

1. Preheat oven to 375°F.
2. Brown the ground pork in a skillet and drain any excess grease. Stir in taco seasoning (add a splash of water if needed).
3. Spread tortilla chips on a sheet pan.
4. Sprinkle taco meat and black beans over the chips. Top with cheese.
5. Bake 8-10 minutes until the cheese is melted.
6. Add lettuce and tomatoes right before serving.

White Chicken Chili

12.5oz Canned Chicken

15.5oz Great Northern, drained

14.5oz Corn, drained

1 small can diced green chiles

2 cups chicken broth

Favorite Seasonings

(garlic powder, onion powder,
cumin, etc.)

4oz cream cheese

Crushed tortilla chips for
topping

1. Add drained & rinsed canned chicken, beans, corn, chicken broth, green chiles, and seasonings to a pot.
 2. Bring to a simmer and cook 10-15 minutes.
 3. Stir in cream cheese chunks slowly to melt.
 4. Serve in bowls topped with crushed tortilla chips for crunch.
- Optional: Top with shredded cheese & sour cream too!

Enchilada Meatloaf

3/4 lb ground pork

1/2-1 cup crushed tortilla chips

1 egg

4oz diced green chiles

1/2 cup shredded cheese

Favorite Seasonings

(Garlic powder, onion powder, etc.)

10oz red enchilada sauce

1 pack Mexican rice mix

14.5oz Green Beans

1. Preheat oven to 350°F.
2. Mix ground pork, crushed chips, egg, green chiles, cheese, and seasonings.
3. Shape into a loaf in a small baking dish. Pour enchilada sauce over the top.
4. Bake 45-55 minutes, or until cooked through.
5. While that bakes, prepare Mexican Rice and heat up Green Beans.