

Camping Nachos

by foodforscot

1 medium onion, chopped
1 can of pinto beans
2 cans of black beans
2 T of pureed chipotles in adobo
2 ears of corn, shucked
2 red peppers
1 lb of Monterey jack cheese, shredded
1 bunch of cilantro
1 container of salsa
3 avocados
1 small container of sour cream
salt and pepper

In a large pot or cast iron sauté pan over medium heat, sauté the onion in some olive oil. Cook for about 5 minutes. Add the beans and chipotles in adobo. Cook until warmed through. Over the fire, using long tongs or some other device, char the corn and red peppers to get some smoky blackened flavor. Once charred, cut kernels off the cob and roughly chop the peppers. Add to the beans. Season with salt and pepper, to taste. (If you are lazy, skip the charring step.)

On a large cast iron skillet, lay out some chips. Top with bean mixture and sprinkle with cheese. Put on hot coals until cheese is melted. Repeat in batches until all bean mixture is used up.

Serve nachos on plates with fresh cilantro, salsa, half of an avocado, and sour cream.

(Servings: 6, Prep time: 30 min., Cook time: 1 hr., Difficulty: Easy)