How to Make Nachos

If you like cooking, then you might enjoy making nachos. Here is an easy and fun way to do it. These simple nachos are made from chips, beans, and cheese.

You will need:
A bag of corn chips, which are also called “tortilla chips”
Cooked pinto beans (from a can or homemade)
Grated cheddar or jack cheese
A plate that can go in a microwave oven
Oven mitts to hold the plate when it is hot
A small spoon

First, cover the plate with corn chips. Using the spoon, spread the beans on top of each chip. Put a little cheese on top of the beans. Cook the nachos in the microwave oven for one minute. While they are cooking, do a little cleaning up! Or use this time to make extra toppings by chopping up tomatoes, avocados, or hot peppers. Some people also like sour cream or black olives on top.

After a minute, check to see if your nachos are ready. Use the oven mitts when you touch the plate, because it may be hot. They are ready for eating when the cheese is melted.

Here is a special note about the beans: You can use canned beans, or you can prepare the beans yourself. Wash a pound of dried, brown, pinto beans. Then boil them in 12 cups of water for several hours. Plan to spend time stirring the beans while they cook. When they are done, the beans will be very soft. Mashing them with a fork will be easy.

Finally, it will be time eat. Just watch the smiling faces of your friends and family while they are digging into your tasty nachos!