



## Hot Link Nachos

total time: 25 min | servings: 8

### INGREDIENTS

- 1 bag (14 oz.) of extra thick tortilla chips
- 1 ½ lbs. Bar-S Hot Links
- 1 can pinto beans, drained
- 1 small onion, chopped
- 1 jalapeno pepper, seeded and chopped
- ½ lb. Velveeta cheese
- 2 tablespoon butter
- 7 tablespoon milk
- Optional toppings: sour cream, diced tomatoes, black olives, salsa

### GET COOKING

1. Cut sausages into bite-sized pieces and cook in a frying pan over medium-high heat until browned.
2. Drain and rinse the pinto beans. Heat them in a small saucepan on low heat.
3. While the beans are heating, melt the butter in a small saucepan on medium-low heat.
4. Cut the Velveeta cheese into 1/2-inch to 1-inch cubes and spread them evenly across the bottom of the saucepan. Stir constantly until the cheese is half melted.
5. Whisk the milk in gradually. Cook over medium-low heat, frequently scraping the bottom of the saucepan with the whisk. Continue whisking until the cheese has completely melted. Season to taste with salt and pepper.
6. Arrange tortilla chips on a large platter. Pour cheese sauce evenly over the chips, then layer on the sausage, pinto beans, onions, jalapeno pepper, and any optional toppings.

**Makes 8 servings**