

Recipe type: Main Dish

Prep time: 20 mins    Cook time: 30 mins    Total time: 50 mins

Serves: 6-8

## Ingredients

- 1lb of ground turkey (lean) (beef works here too)
- 4 shredded zucchinis
- ½ lb shredded mushrooms
- 1tbs of cumin or to taste
- ½ tbs of chili powder
- 1 tsp of coriander
- 1 can of rotel chilis
- 4 cloves of garlic minces
- 1 onion
- 2 cans of kidney beans drained and rinsed
- 1 cup and half of cheese
- 1 bag of Way Better Black bean chips

## Instructions

1. Preheat oven to 400 degrees.
2. Shred all your veggies and place in a large skillet with meat, and onion, and garlic.
3. Add in spices and thoroughly cook the mixture until the meat is cooked and the veggies are translucent.
4. Remove from heat and add in the Rotel tomatoes.
5. In a large casserole pan cover the bottom with chips.
6. Then add in ½ the meat mixture, ½ of the beans, and then layer ½ of the cheese.
7. Repeat one more time leaving enough chips to crumble on top.
8. Place in oven and cook for 30 minutes or until cheese is bubbly and chips are crispy!

Recipe by Wanna Bite at <http://wannabite.com/nacho-casserole/>