Sheet Pan Beef Nachos

1 can black beans

1/2 cup water

8 ounces lean ground beef

1/2 teaspoon chili powder

2 green onions

8 corn tortillas (6 inch)

2/3 cup milk

1 1/2 teaspoons cornstarch

1/2 cup cheddar cheese

1 Tablespoon fresh cilantro, chopped

​

Drain and rinse beans. Reserve 1/4 cup beans.

Place remaining beans in food processor with water. Puree.

Cut tortillas into wedges.

Arrange tortilla wedges on a baking sheet and spray with cooking spray.

Broil until browned. Flip. Brown other side.

Brown beef in skillet until cooked through.

Add chili powder, beans, pureed beans and 1/2 of the green onions.

Sprinkle beef mixture over browned tortillas wedges.

Whisk together 1/3 cup milk and cornstarch.

Add remaining milk to saucepan with mixture and heat to simmer.

Stir in cheese.

Drizzle cheese mixture over beef on pan.

Top with remaining green onions and cilantro.