



# loaded bbq chicken nachos

Chips and cheese. Sounds pretty basic, right? Not when Chef Lisa gets her mitts on this classic combo. This easy recipe for BBQ Chicken Nachos, piled high with all the fixings (not to mention a great twist of subbing in BBQ sauce for salsa) are scrumptious. Get ready for love at first bite.

SERVES: 4-6

## ingredients

- 4 cups roasted, shredded chicken breasts
- 1 tbsp fresh lime juice
- ¼ tsp ground cumin
- ¼ tsp chili powder
- Tortilla chips
- 2½ cups shredded cheddar cheese
- Tomatoes, chopped
- Jalapeno peppers, seeded and diced
- Barbeque sauce
- Guacamole
- Sour Cream

## directions

1. In a medium saucepan, combine chicken, barbeque sauce, lime juice, cumin and chili powder over medium heat. Reduce to a simmer and cook stirring occasionally for 10 minutes. Remove from heat.
2. Preheat oven to 350°F. Line a baking sheet with aluminum foil and coat with non-stick cooking spray. Spread a single layer of tortilla chips on the baking sheet and top with half the chicken mixture and 1¼ cups cheese. Place another layer of chips over cheese and top with remaining chicken and cheese. Bake for 10 minutes, until cheese is melted and golden brown. Garnish nachos with chopped tomatoes, jalapenos and barbeque sauce. Serve with guacamole and sour cream.



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