



easy chicken fajita nachos

We have the ultimate appetizer for you with our loaded Chicken Fajita Nachos, the perfect mash-up of two Mexican favorites. Whether you're entertaining party guests or binge-watching a Netflix series, it's the perfect snack for every occasion.

SERVES: 4



julie albert & lisa gnat

ingredients

- 3 boneless, skinless chicken breasts, cubed
- 1 tsp chili powder
- 1 tsp ground cumin
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 2 tbsp olive oil, divided
- 1 yellow onion, halved and sliced
- 1 red bell pepper, sliced
- 1 yellow pepper, sliced
- 2 tbsp fresh lime juice
- 1 (13oz) bag tortilla chips
- 2 cups shredded Monterey Jack cheese
- 1 cup shredded sharp cheddar cheese

Toppings

- Sour cream
- Salsa
- Guacamole

directions

1. In a medium bowl, combine cubed chicken with chili powder, cumin, salt and pepper. In a large skillet over medium high heat, heat 1 tbsp olive oil. Cook the chicken until completely cooked through and golden brown on the outside. Remove from skillet and set aside. Add remaining 1 tbsp olive oil to the skillet and add onions, cooking for 2 minutes. Add peppers and continue cooking for 2 minutes. Remove skillet from heat and stir in cooked chicken and lime juice.
2. Preheat oven to 350°F. Line a baking sheet with parchment paper or use a cast iron skillet. Lay down half the tortilla chips, cover with half the chicken mixture, half the Monterey jack cheese and half the cheddar cheese. Repeat with remaining ingredients. Place in oven until cheese is melted and heated through, about 10 minutes.

