

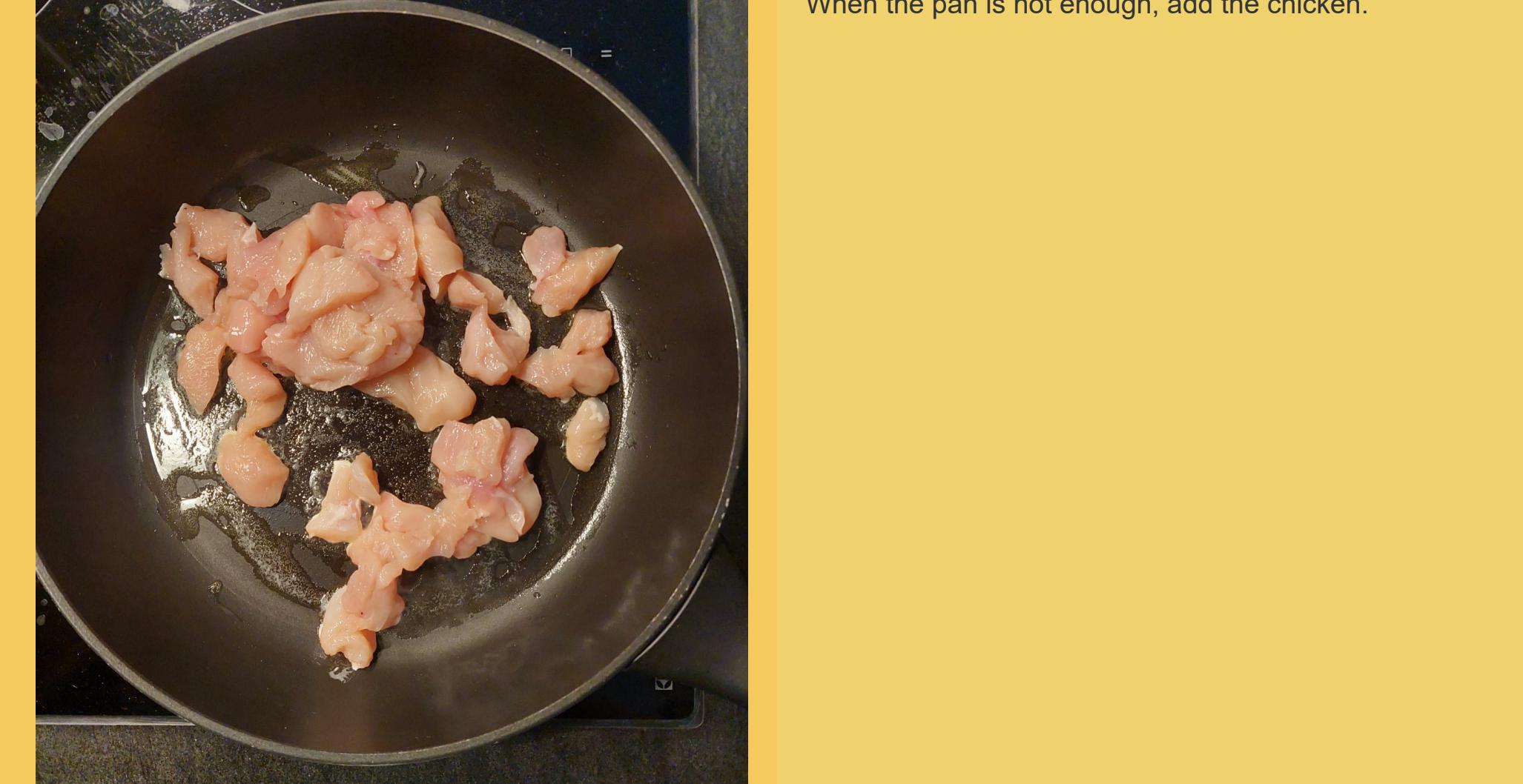
Ingredients:

little	Oil
200g	Poulet
1 tsp	Salt
little	Pepper
150g	Cherry Tomatoes
200g	Tortilla-Chips nature
150g	grated Mozzarella

.....Step by step guide.....

Step 1:

First you need to heat the pan and prepare the spices for the chicken.
If you want, put a little fat in the pan for browning.



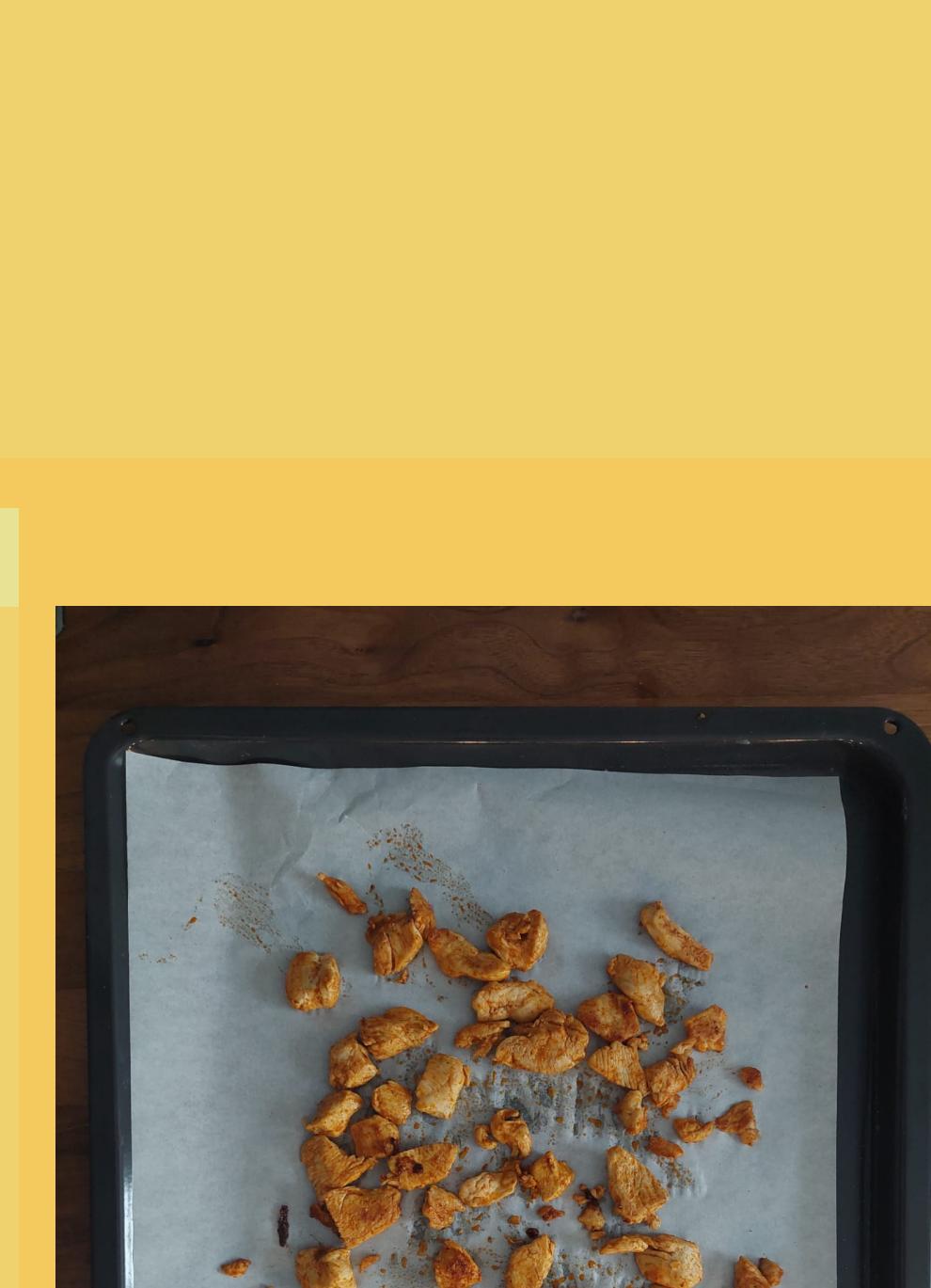
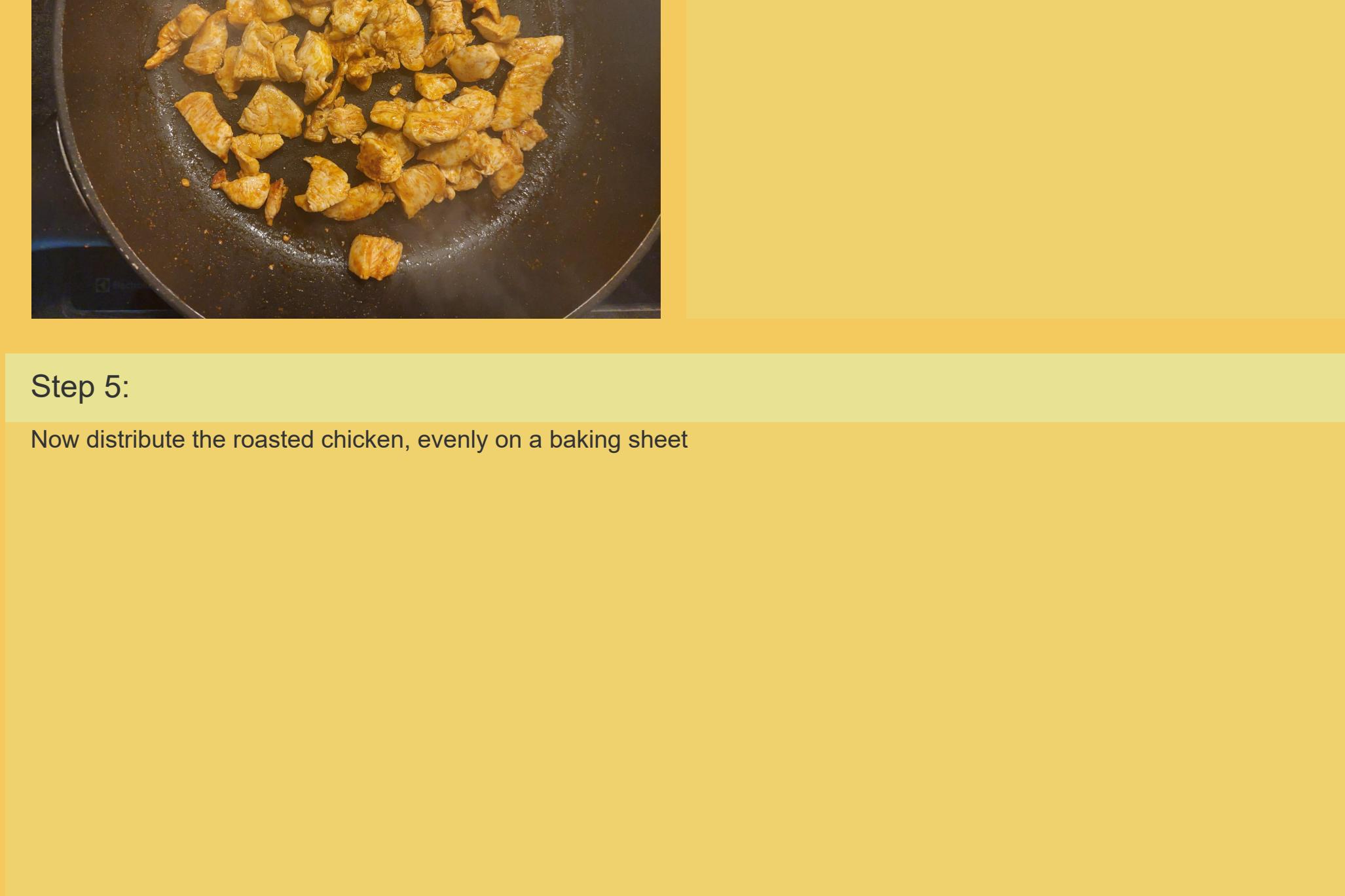
Step 3:

Right after you put the chicken in the pan, season it to taste.



Step 5:

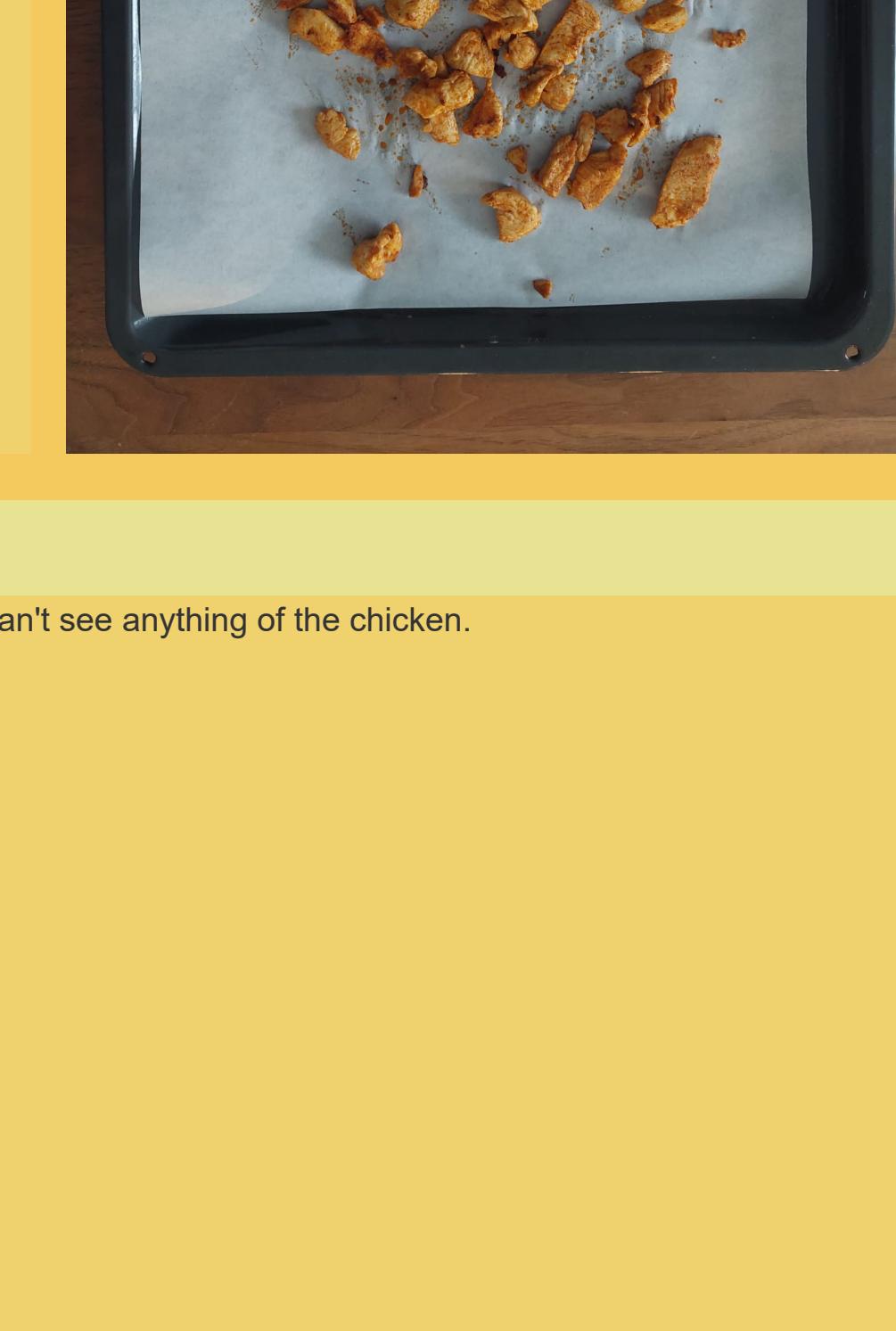
Now distribute the roasted chicken, evenly on a baking sheet



Step 7:

Then evenly spread 150g of grated mozzarella on the chips.

Who likes cheese can also put more on it.

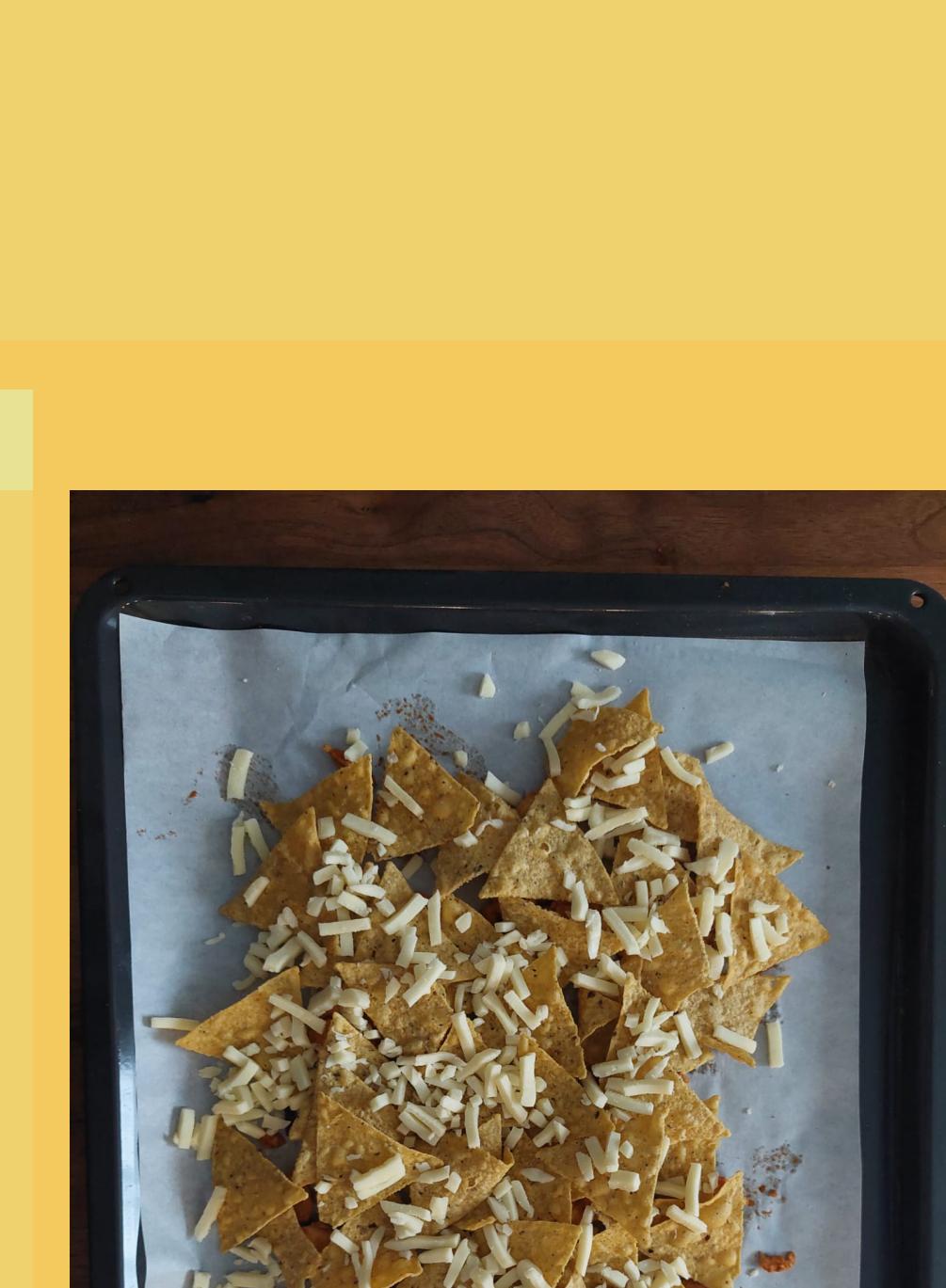
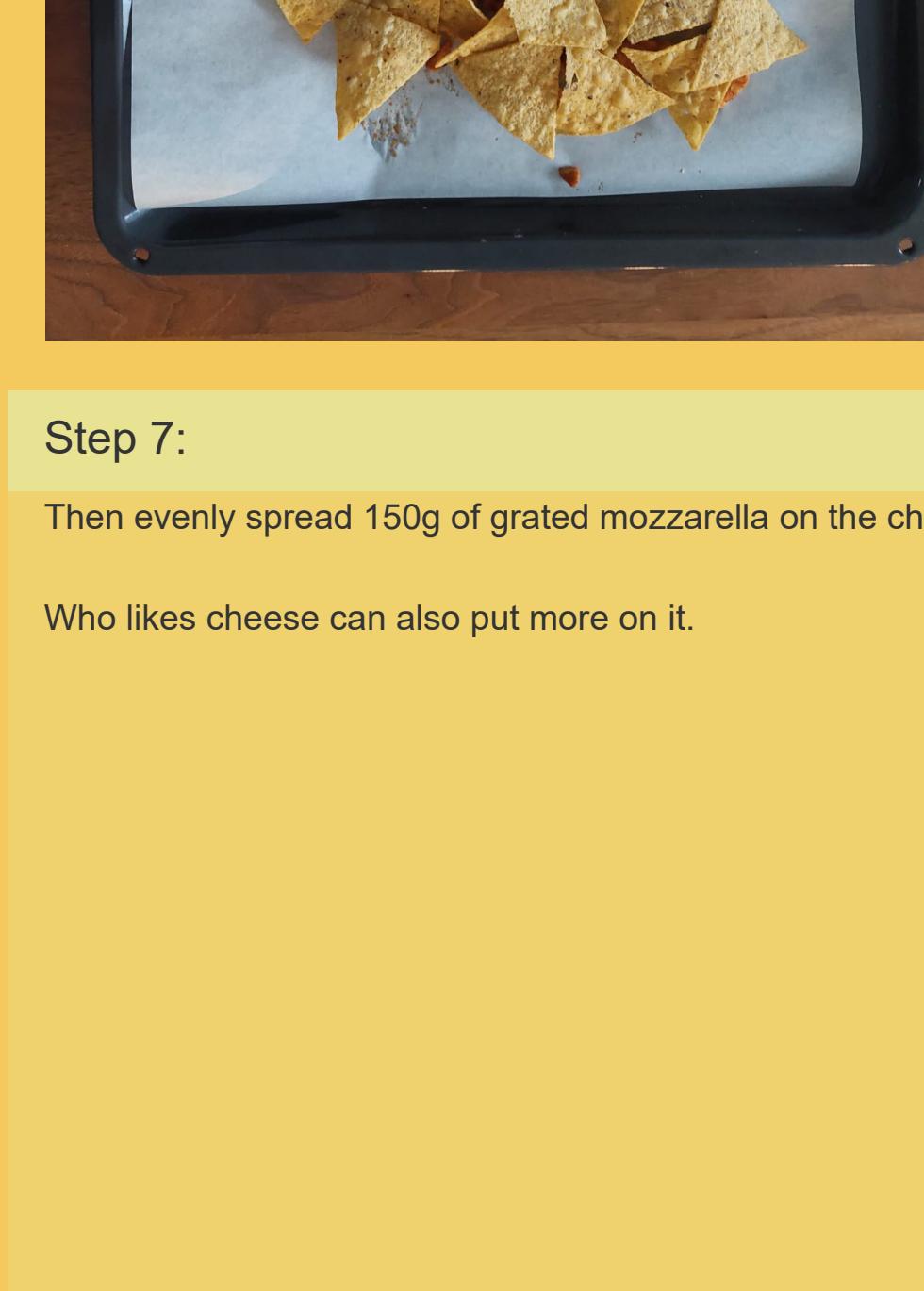


Step 9:

After 5 minutes, you can add a few cherry tomatoes if you like.

In this step you can also add some more cheese if you think it is not enough.

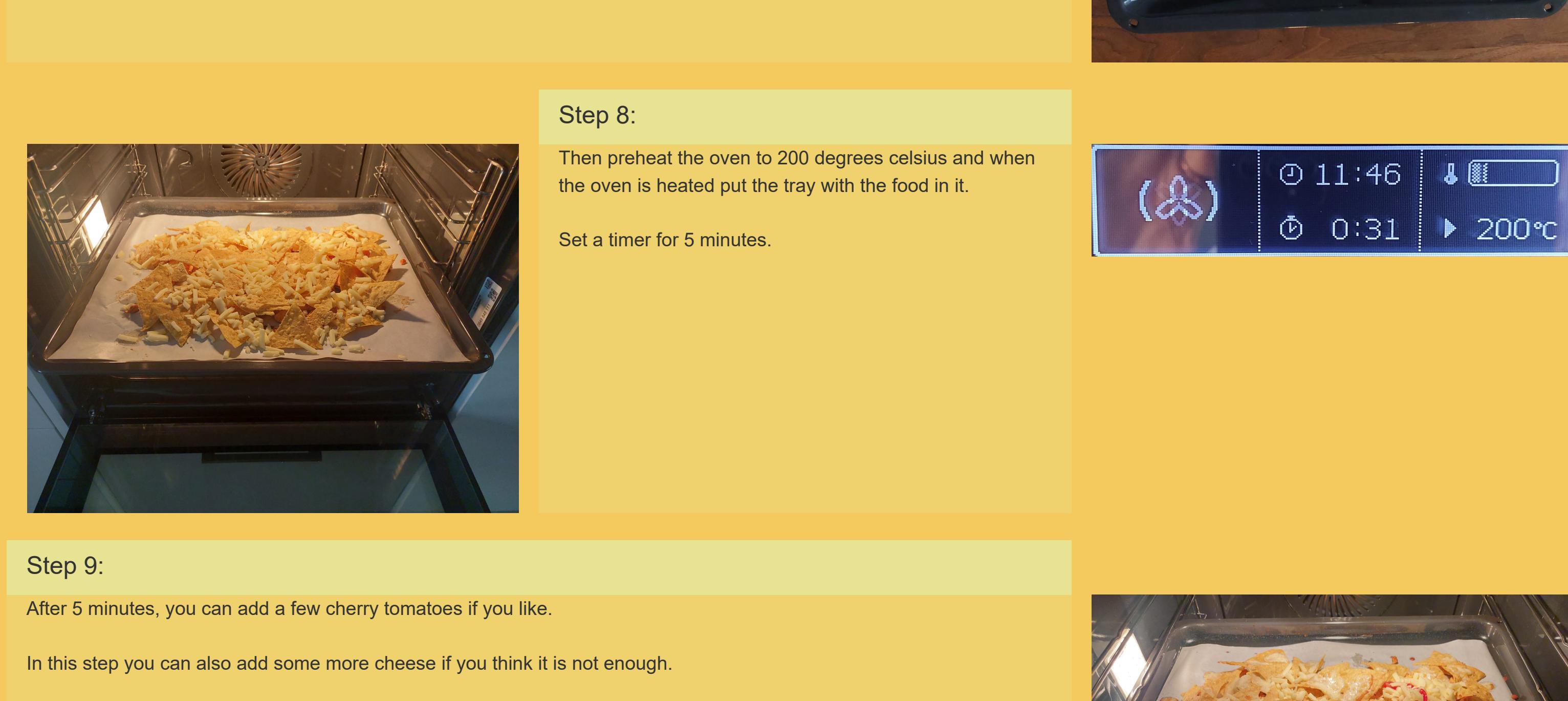
Put the whole thing in the oven again for 5 min.



Step 8:

Then preheat the oven to 200 degrees celsius and when the oven is heated put the tray with the food in it.

Set a timer for 5 minutes.



Step 10:

After another 5 minutes in the oven, the chicken nachos are ready.

Bon appetite.

