

# Recipe-Page

## Poulet-Nachos

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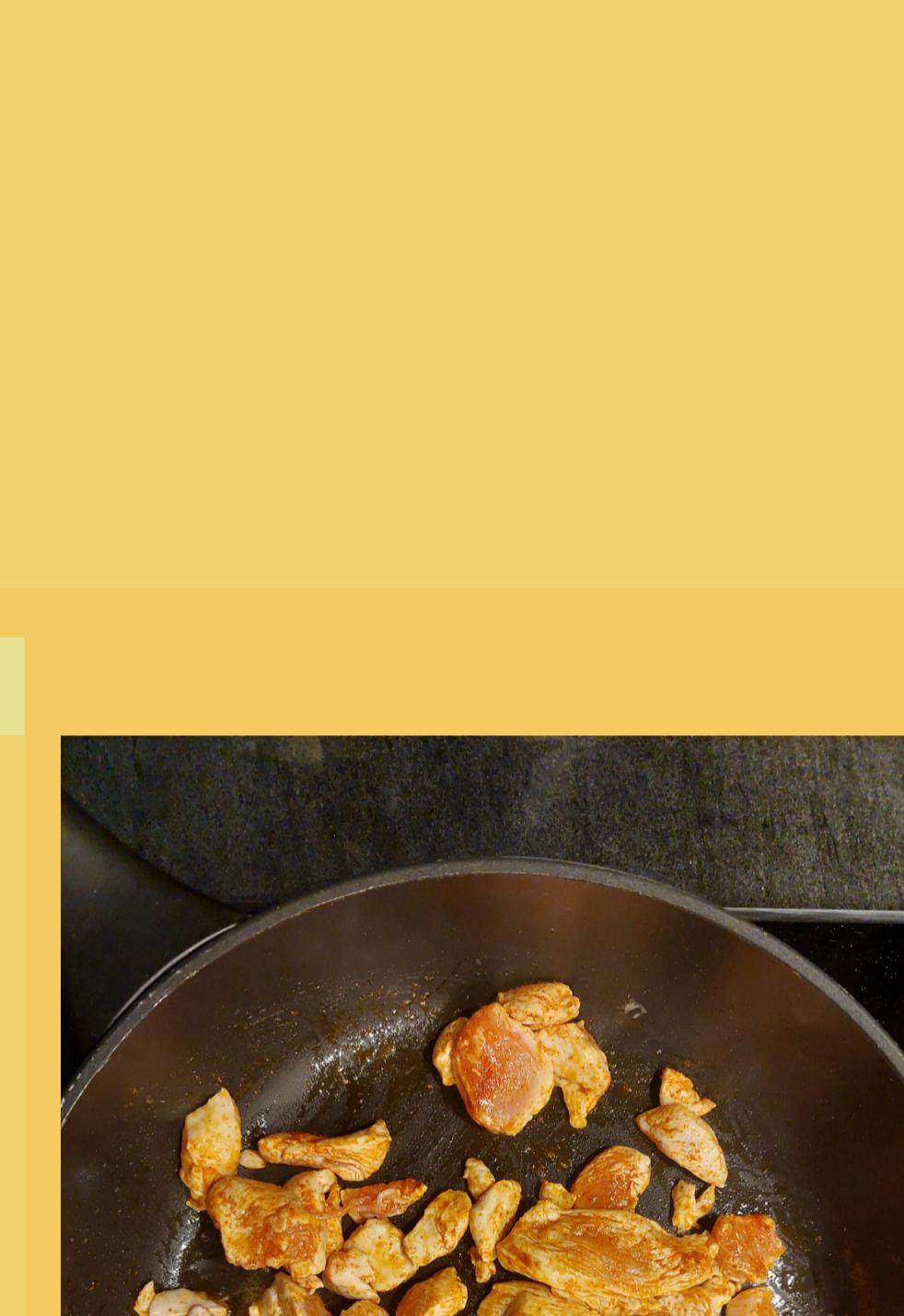


### Ingredients:

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

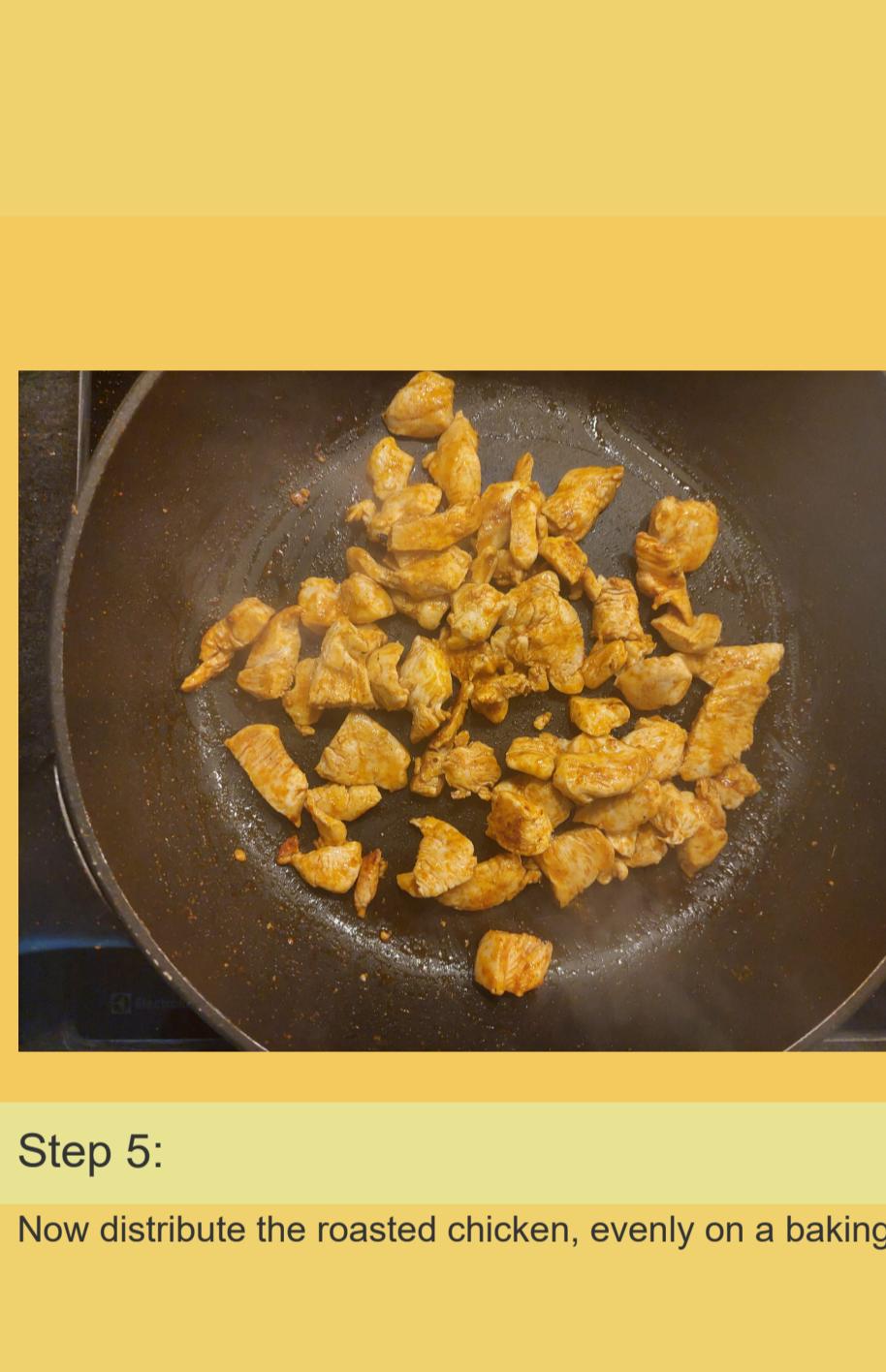
### Step 1:

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 2:

When the pan is hot enough, add the chicken.



### Step 3:

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



### Step 4:

Cook the seasoned chicken until it is golden brown.



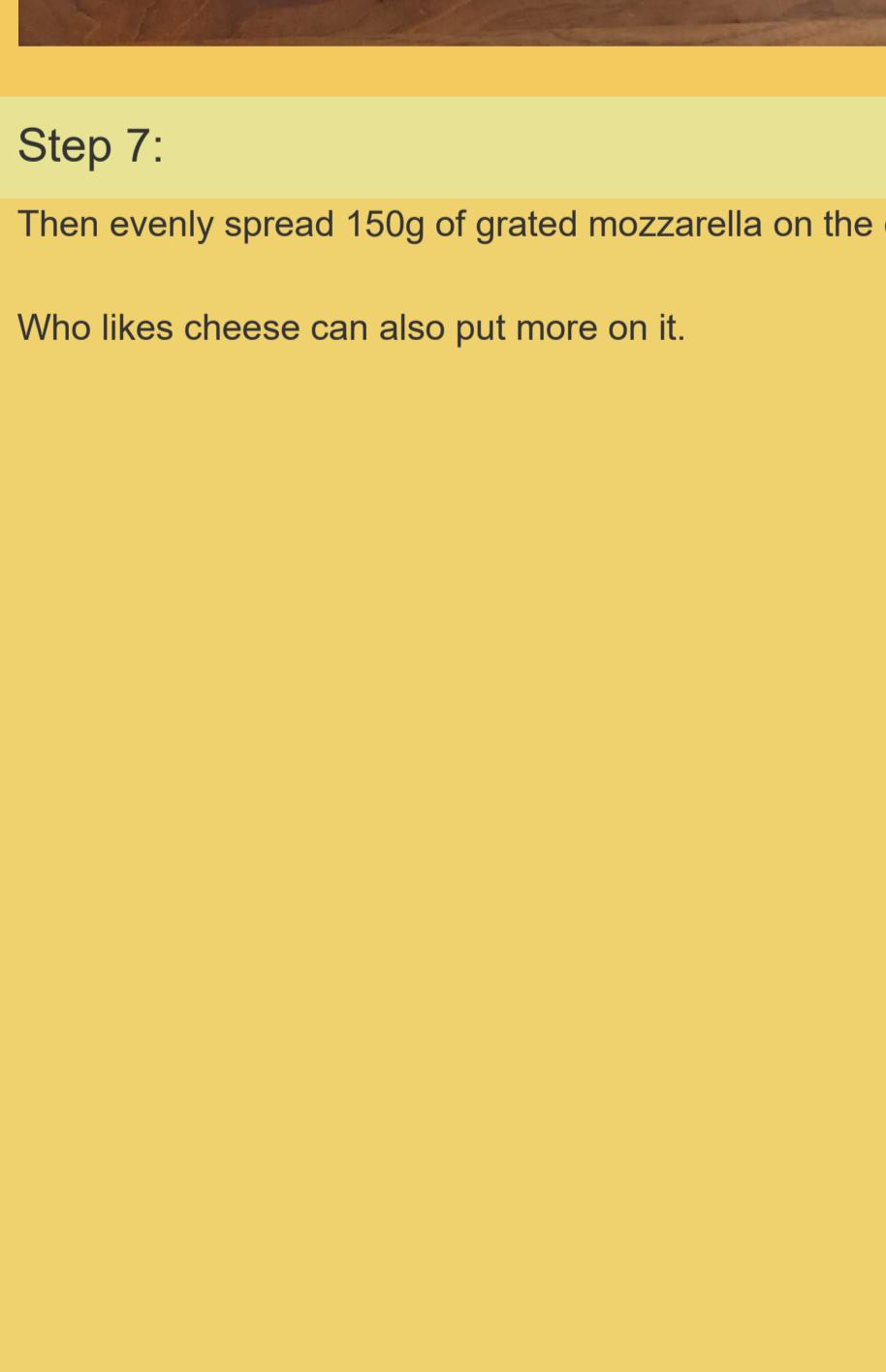
### Step 5:

Now distribute the roasted chicken, evenly on a baking sheet



### Step 6:

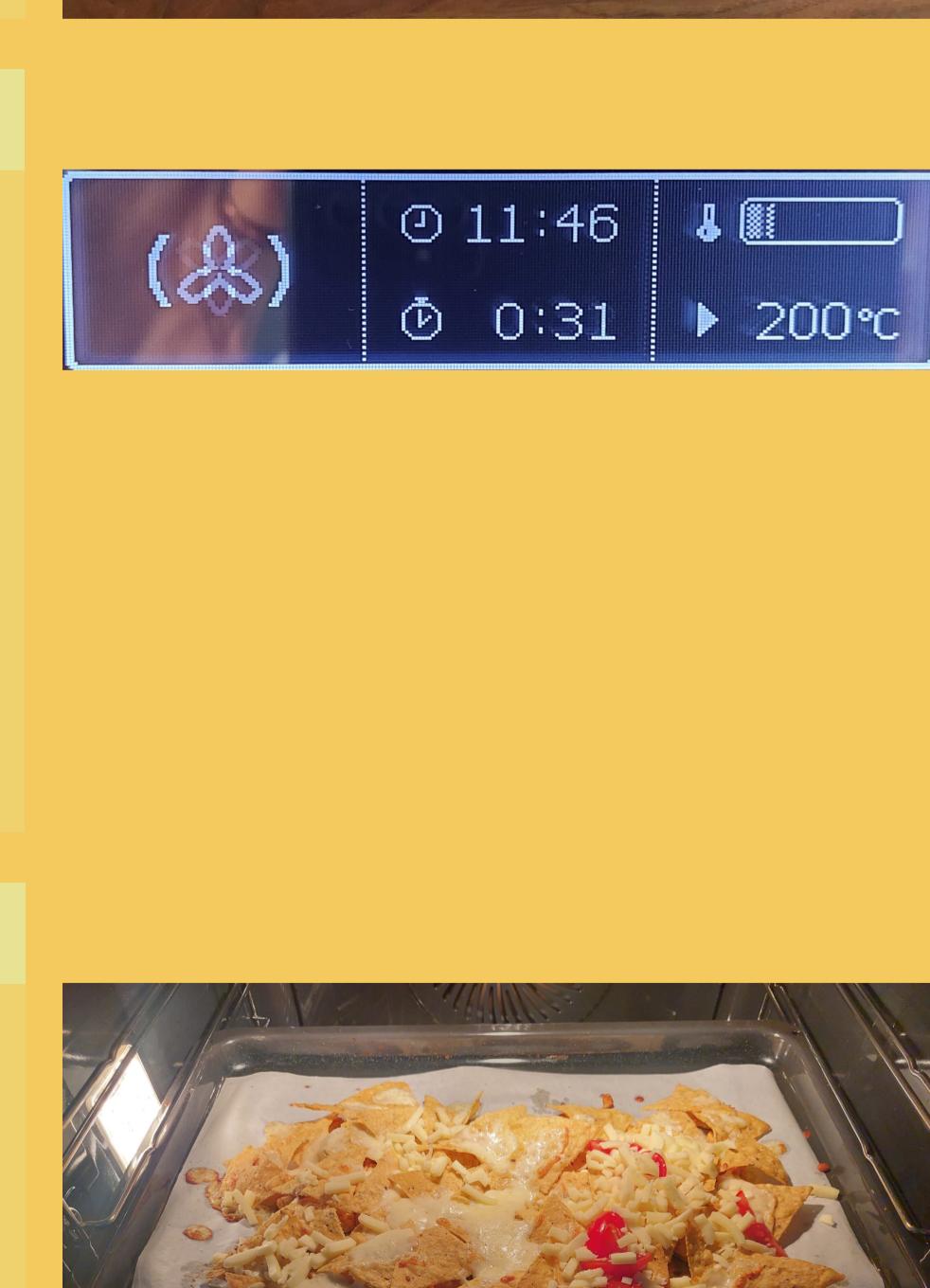
Then cover the chicken with tortilla nature chips until you can't see anything of the chicken.



### Step 7:

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

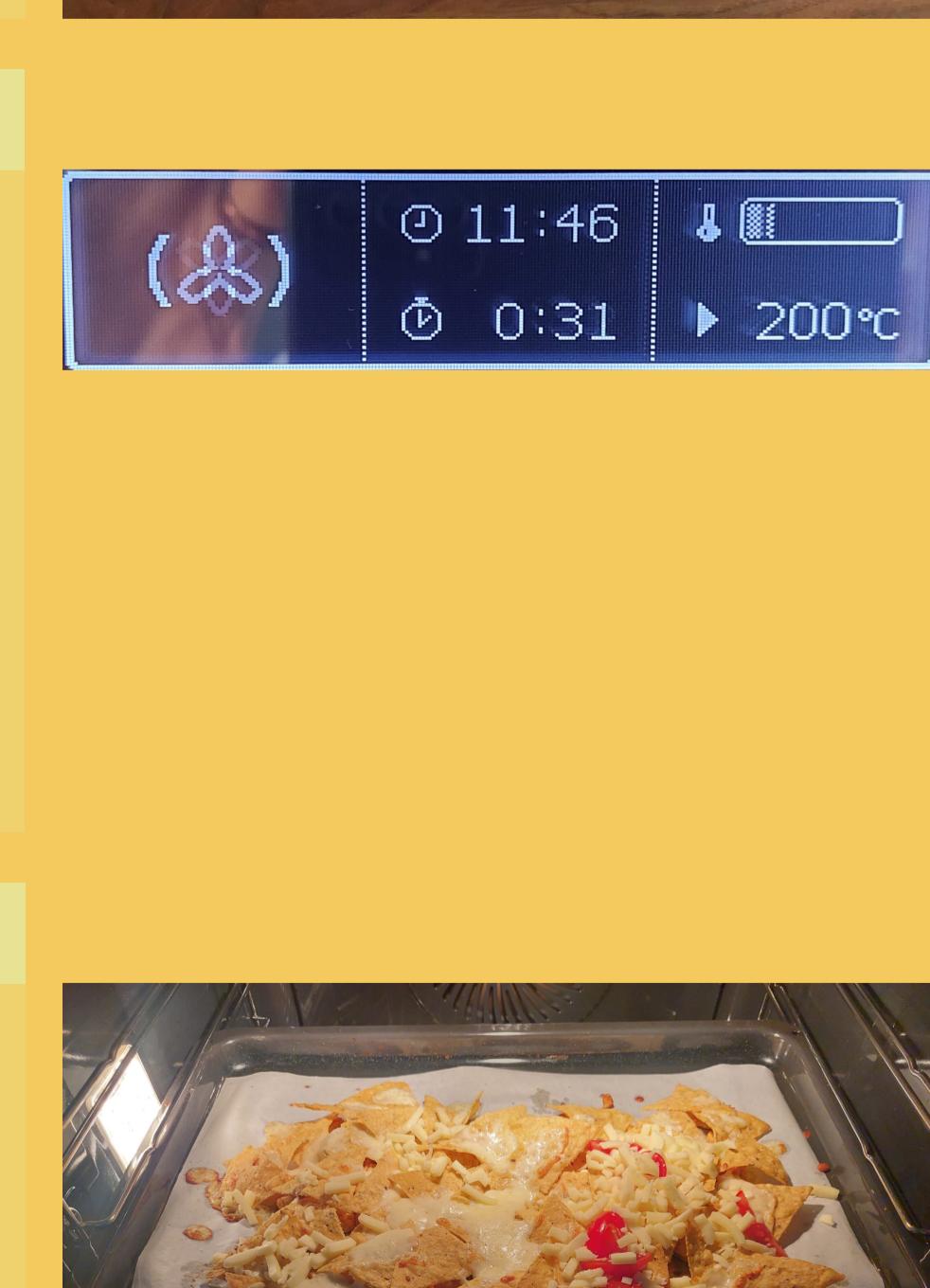
Who likes cheese can also put more on it.



### 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.

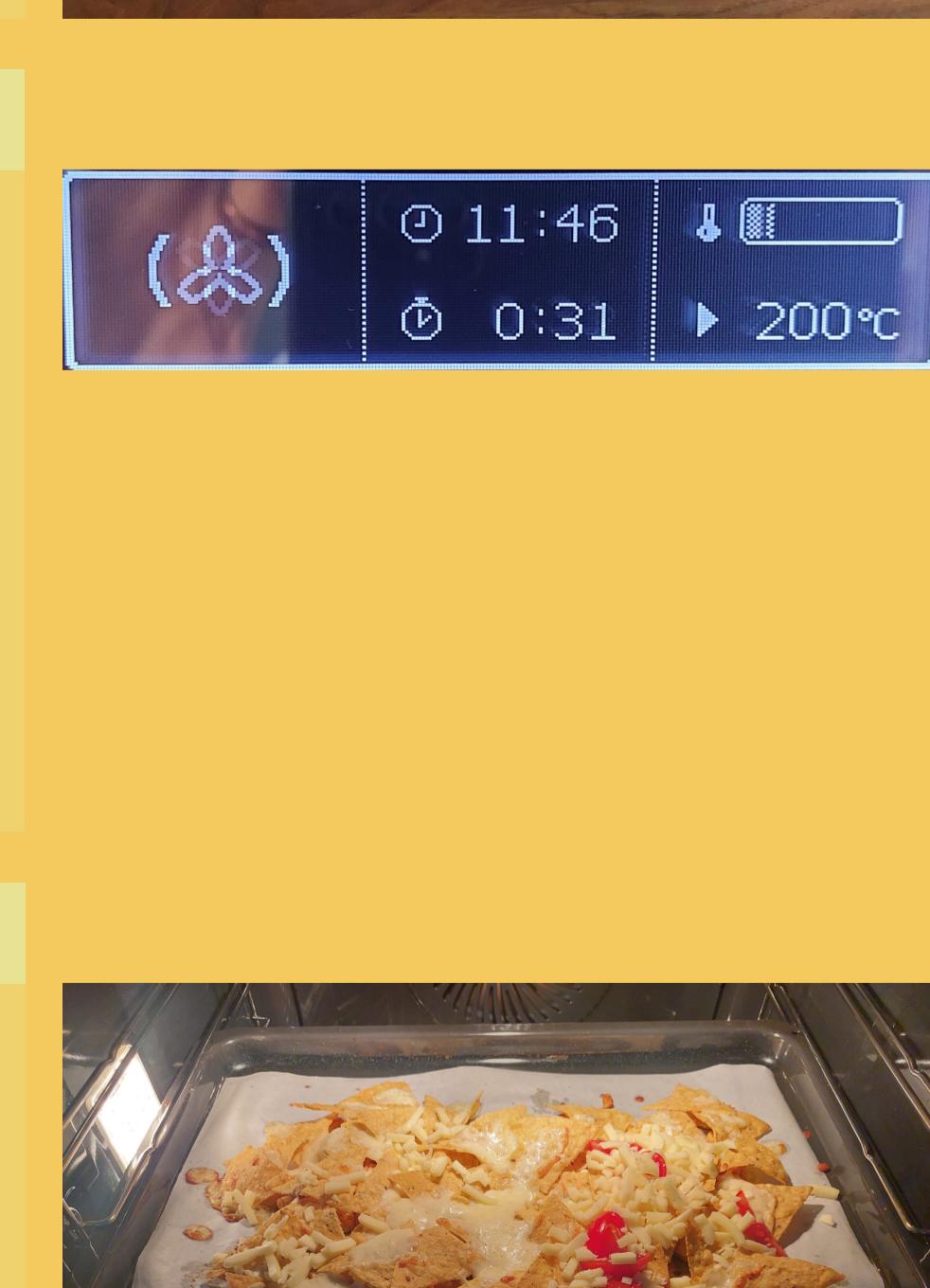


### Step 9:

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 10:

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

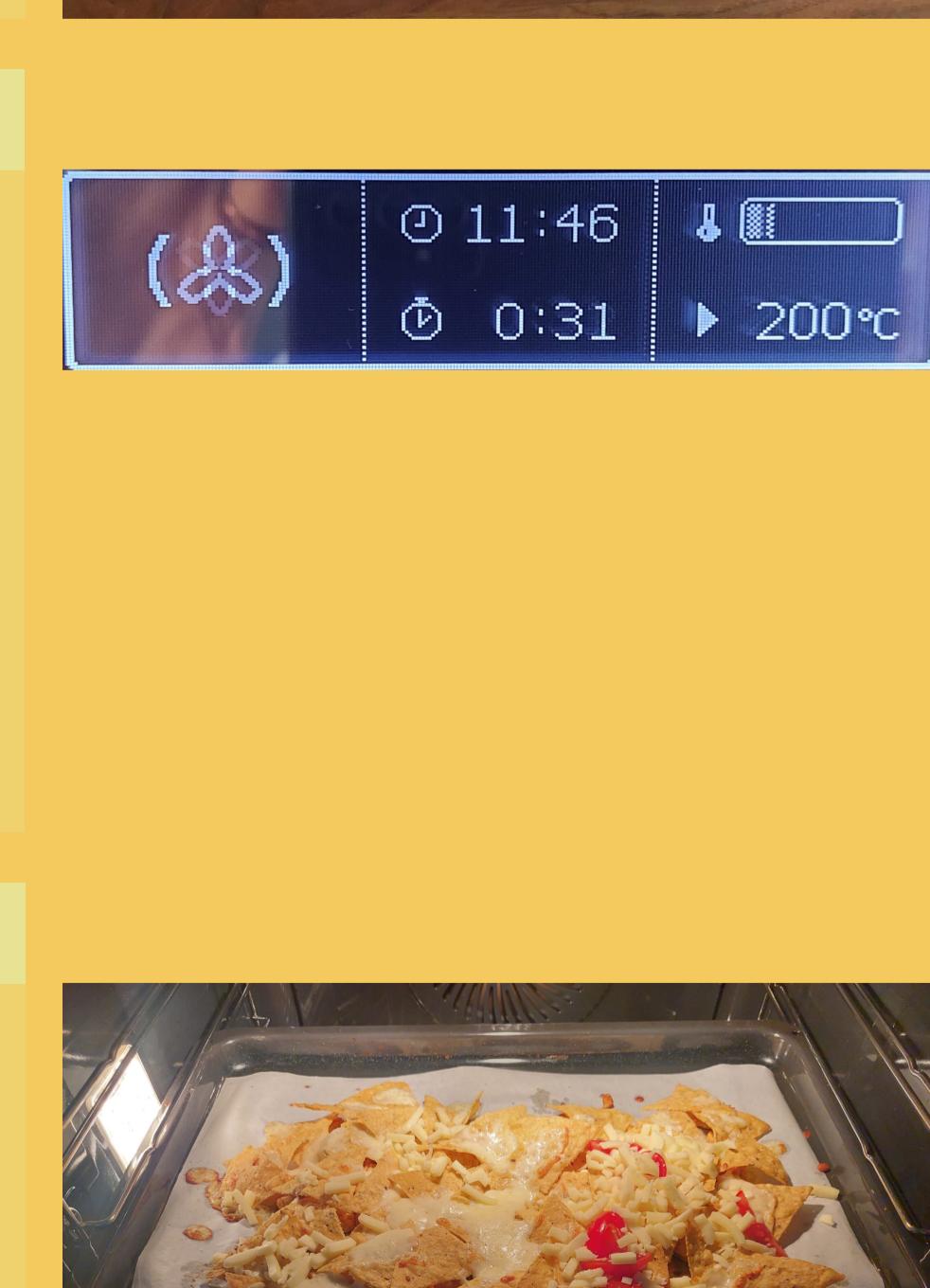
Bon appetite.

### Step 11:

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.

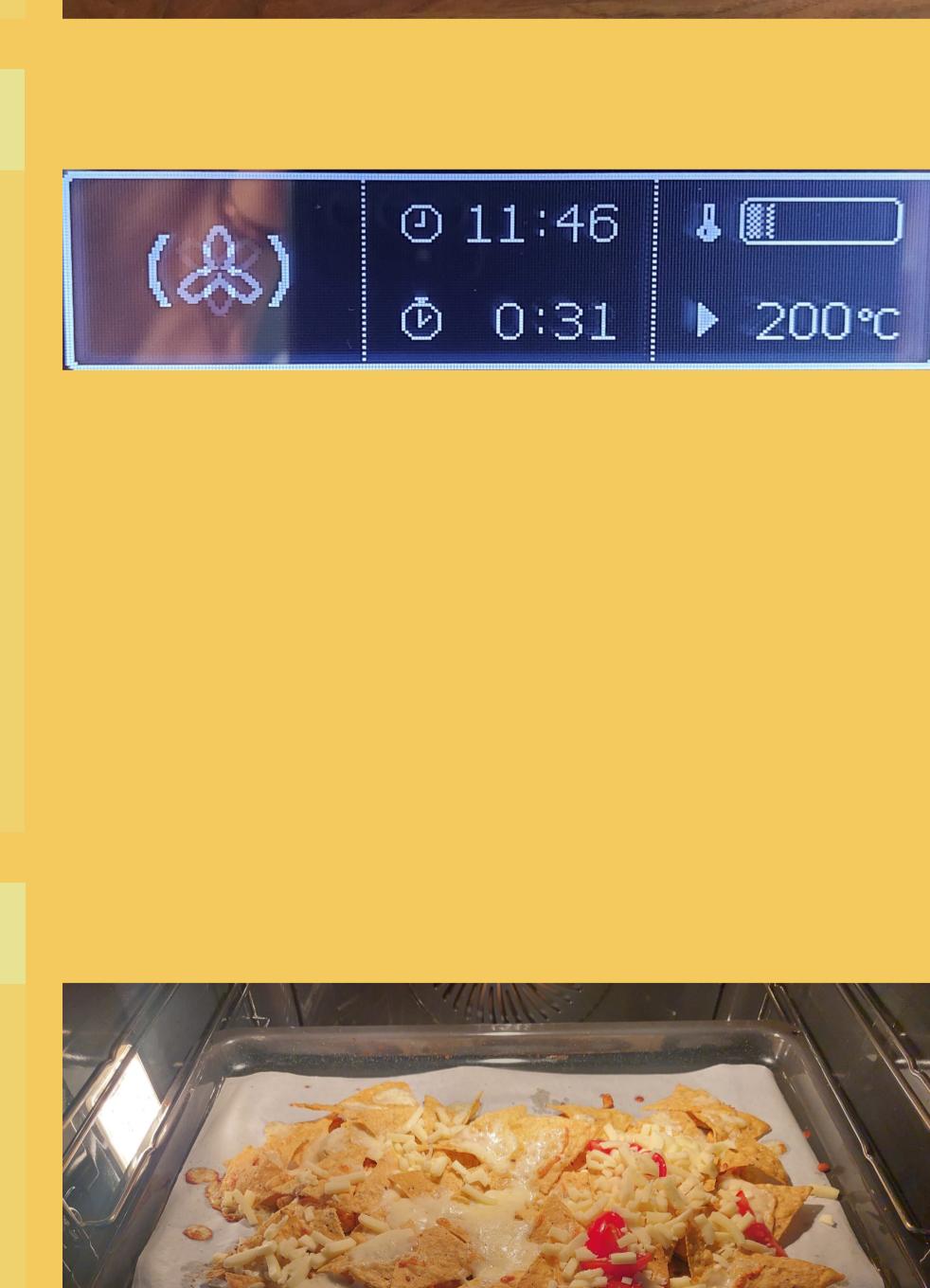
Put the whole thing in the oven again for 5 min.



### Step 12:

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.

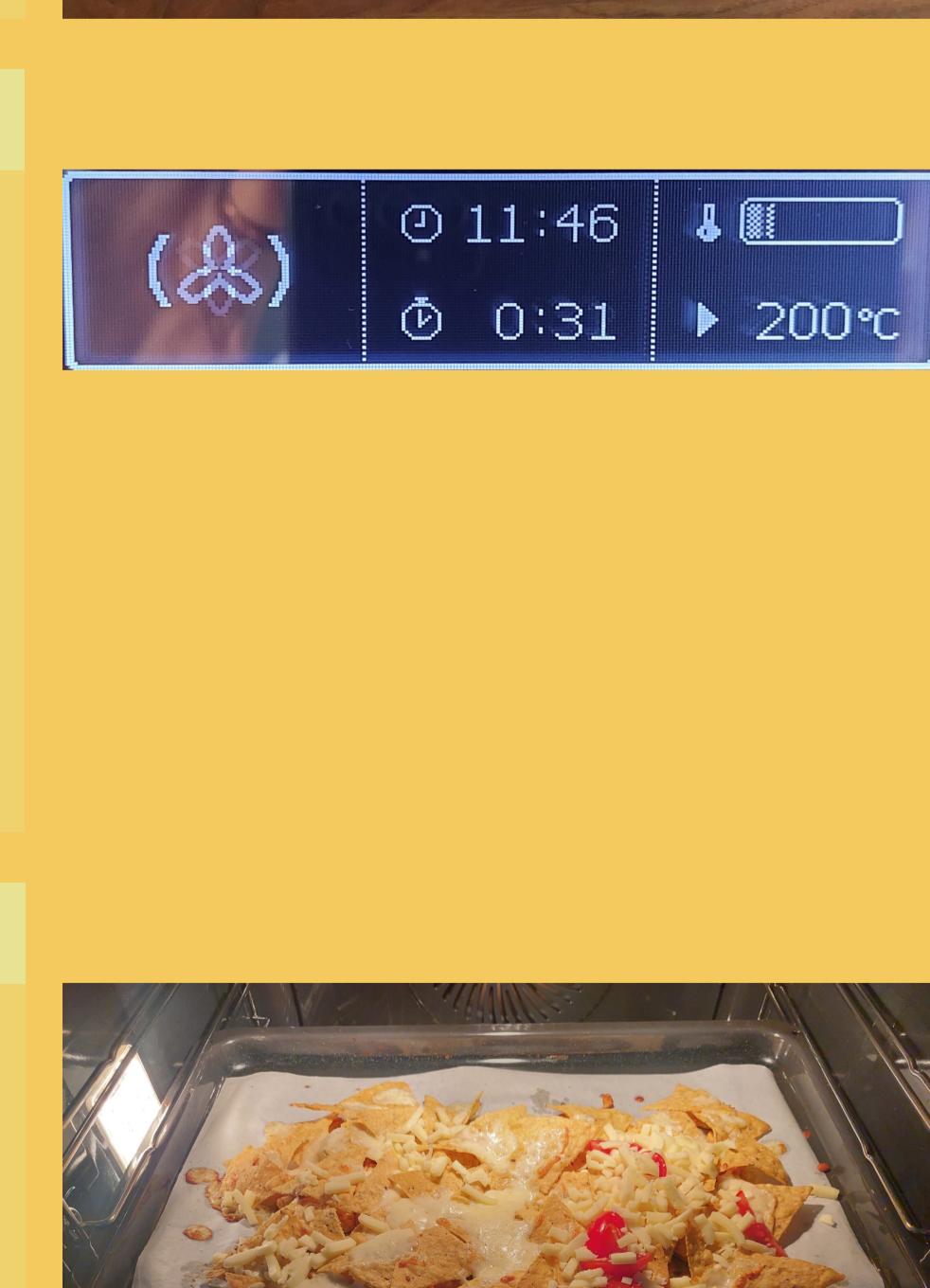


### Step 13:

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.

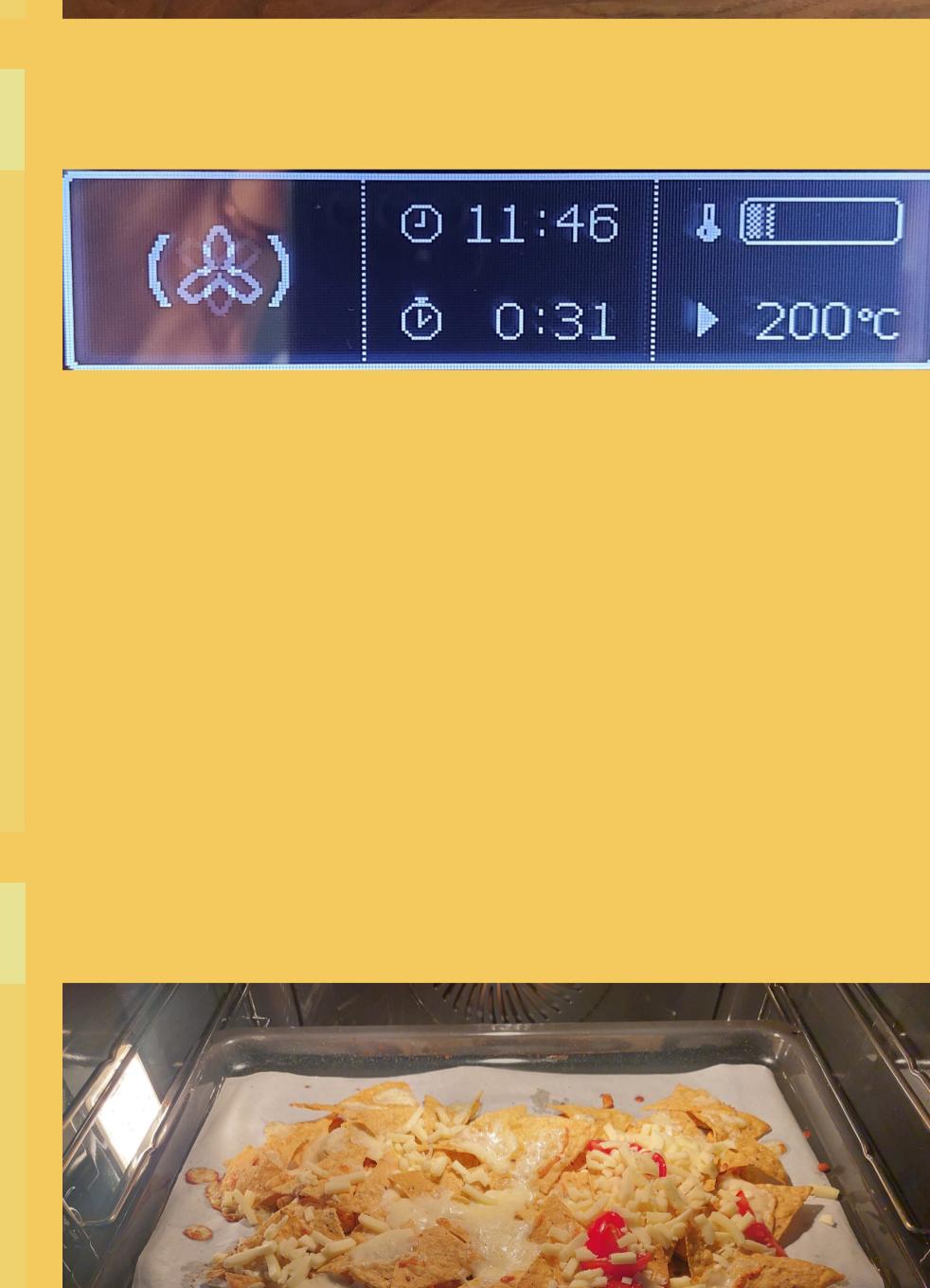
Put the whole thing in the oven again for 5 min.



### Step 14:

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.

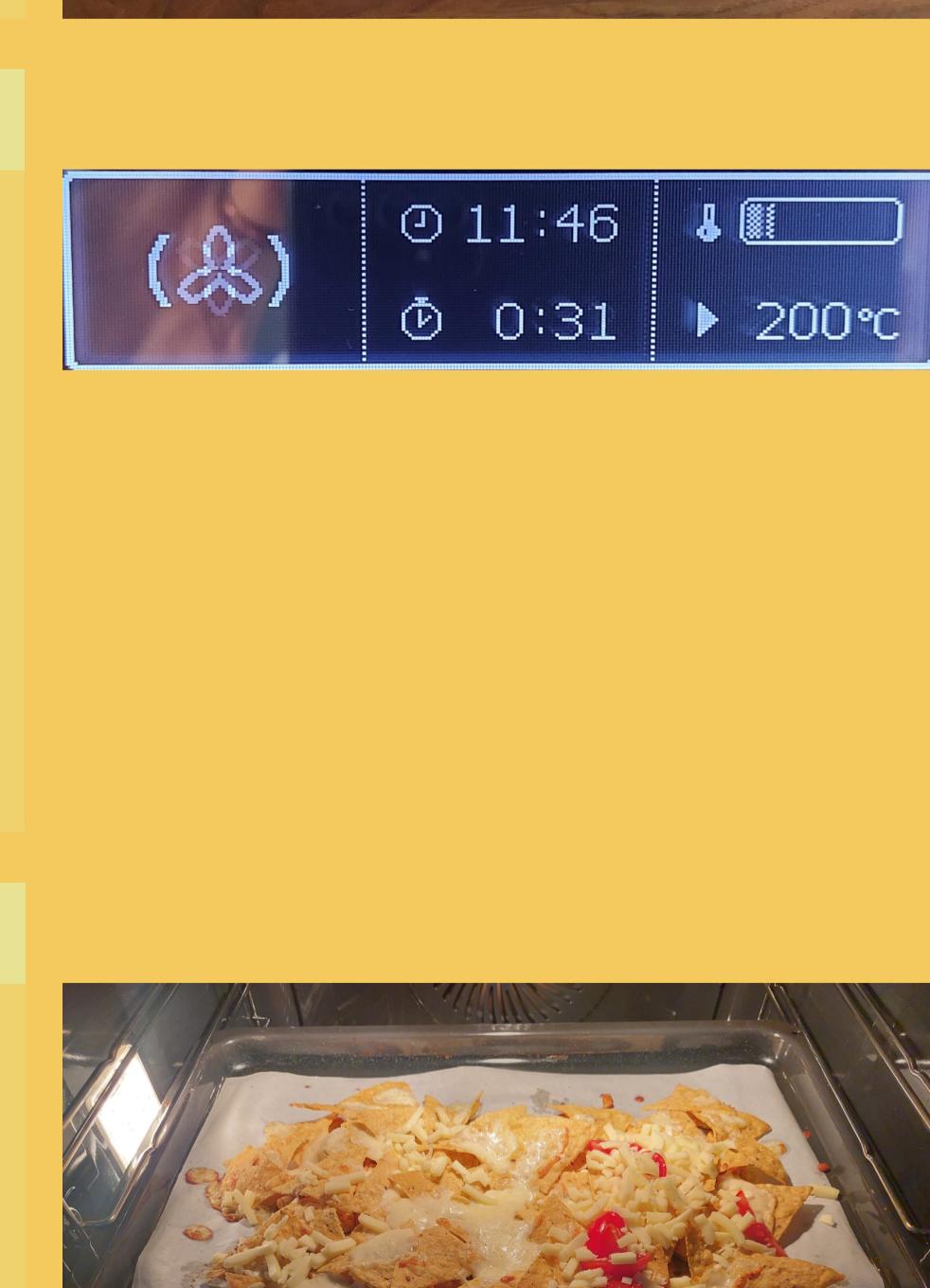


### Step 15:

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.

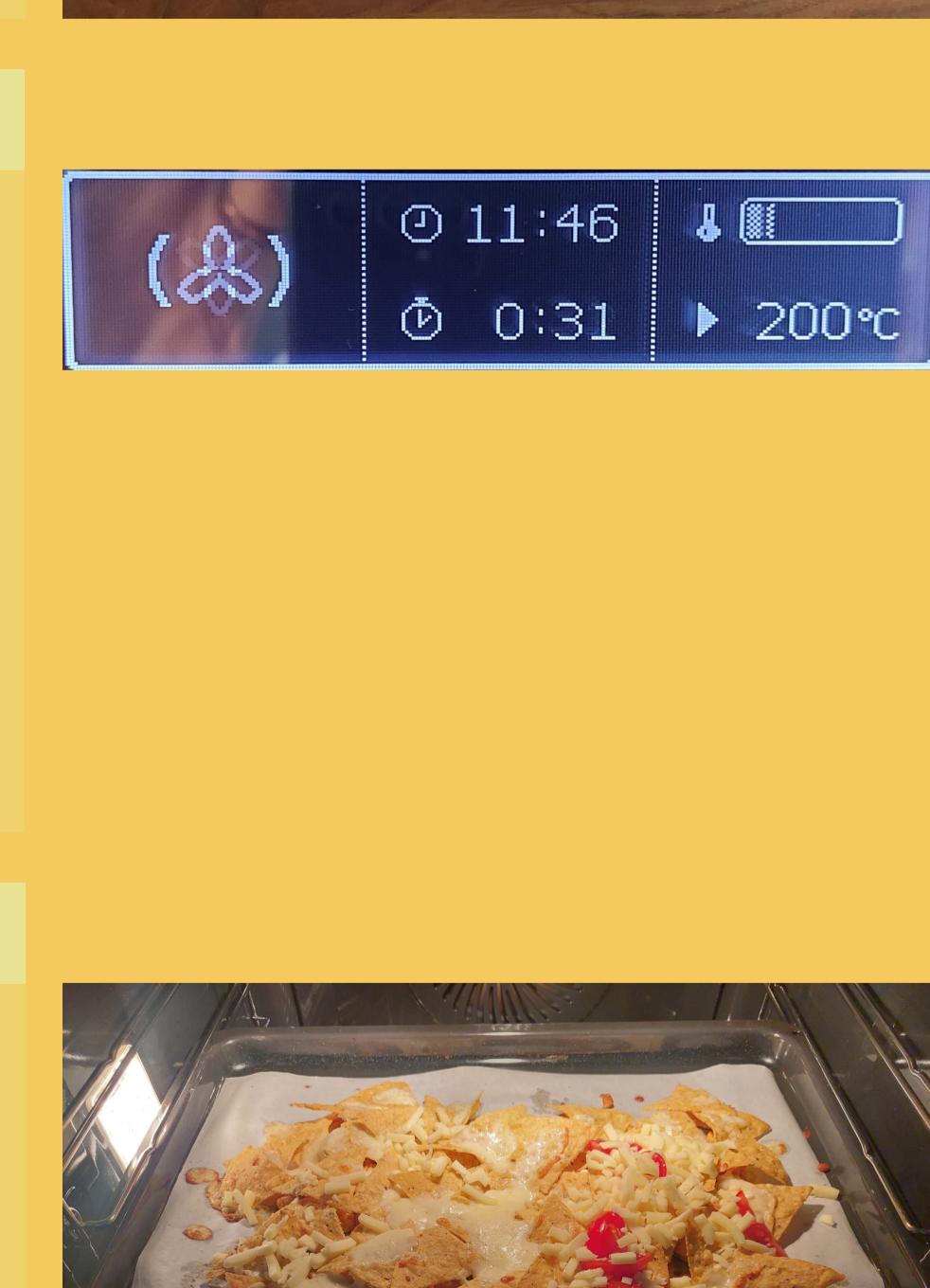
Put the whole thing in the oven again for 5 min.



### Step 16:

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.

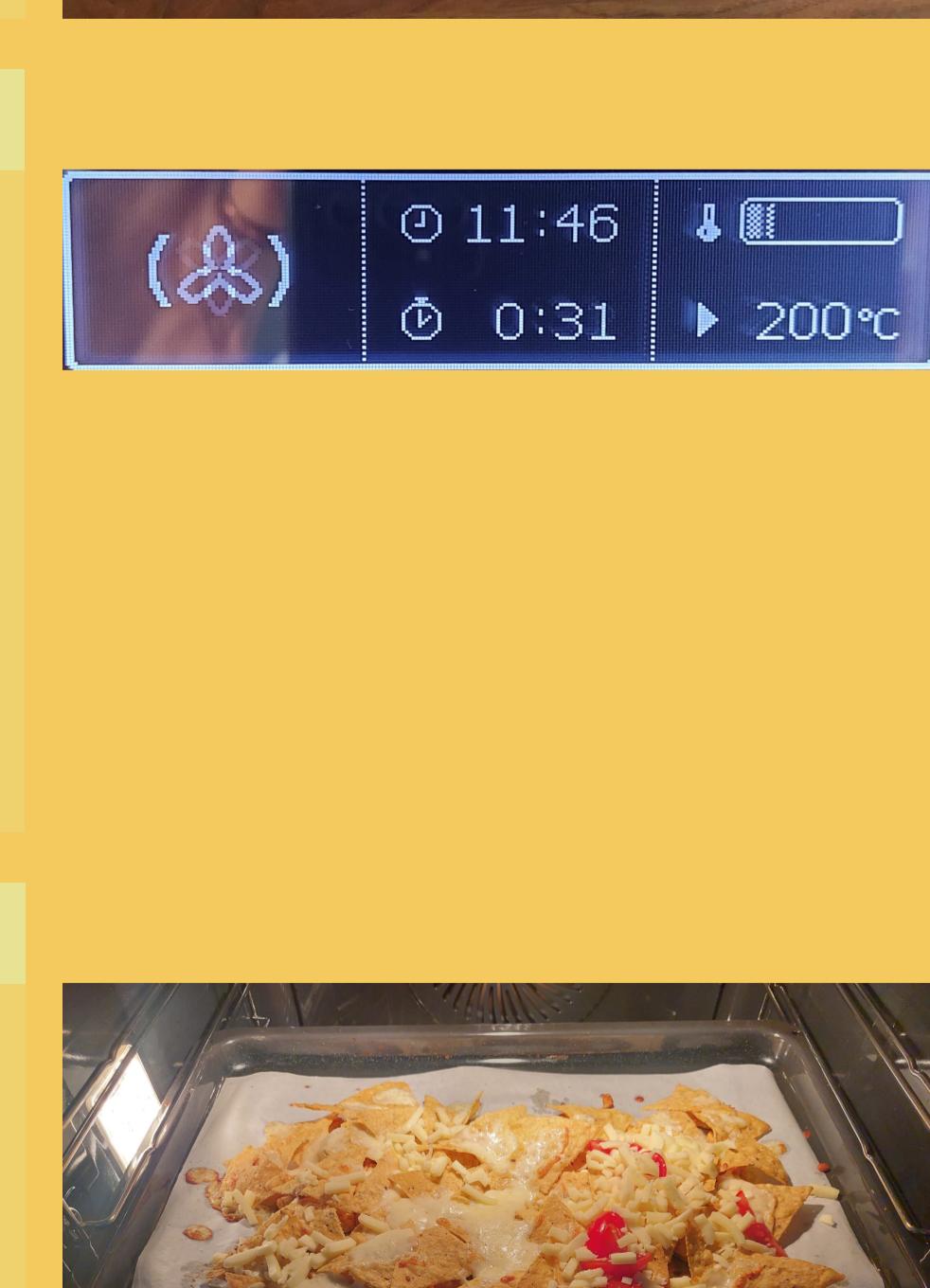


### Step 17:

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.

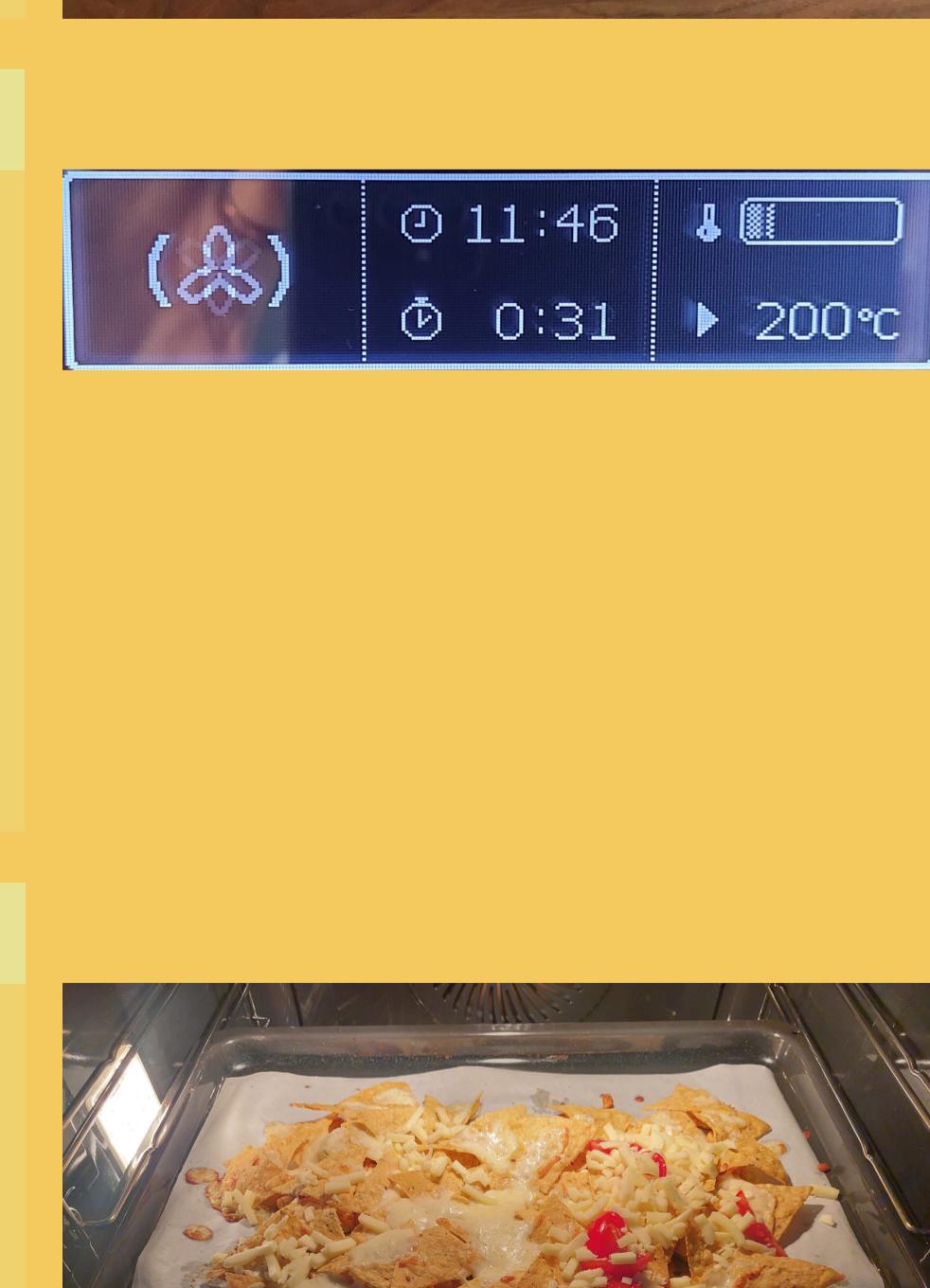
Put the whole thing in the oven again for 5 min.



### Step 18:

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.

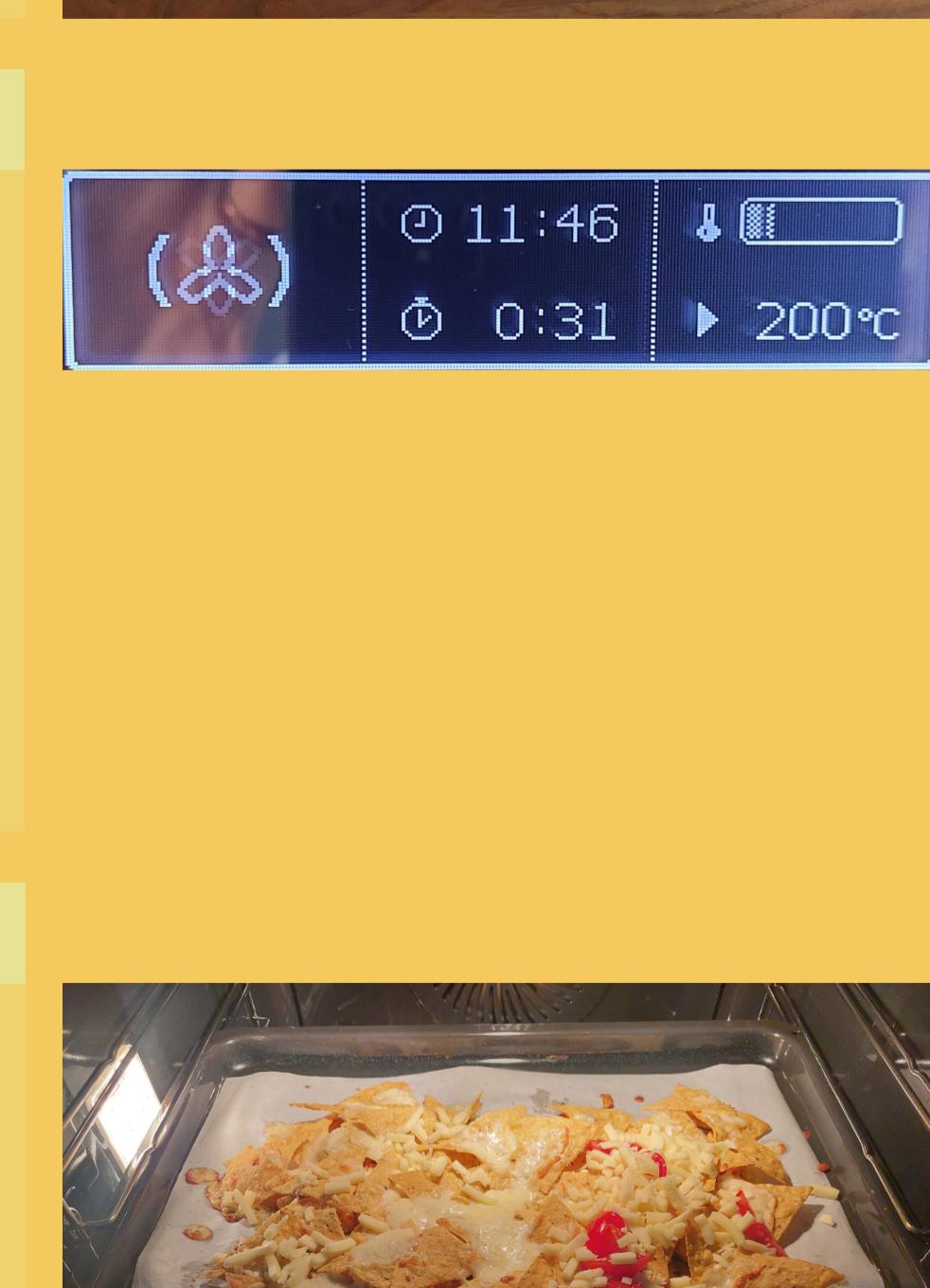


### Step 19:

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.

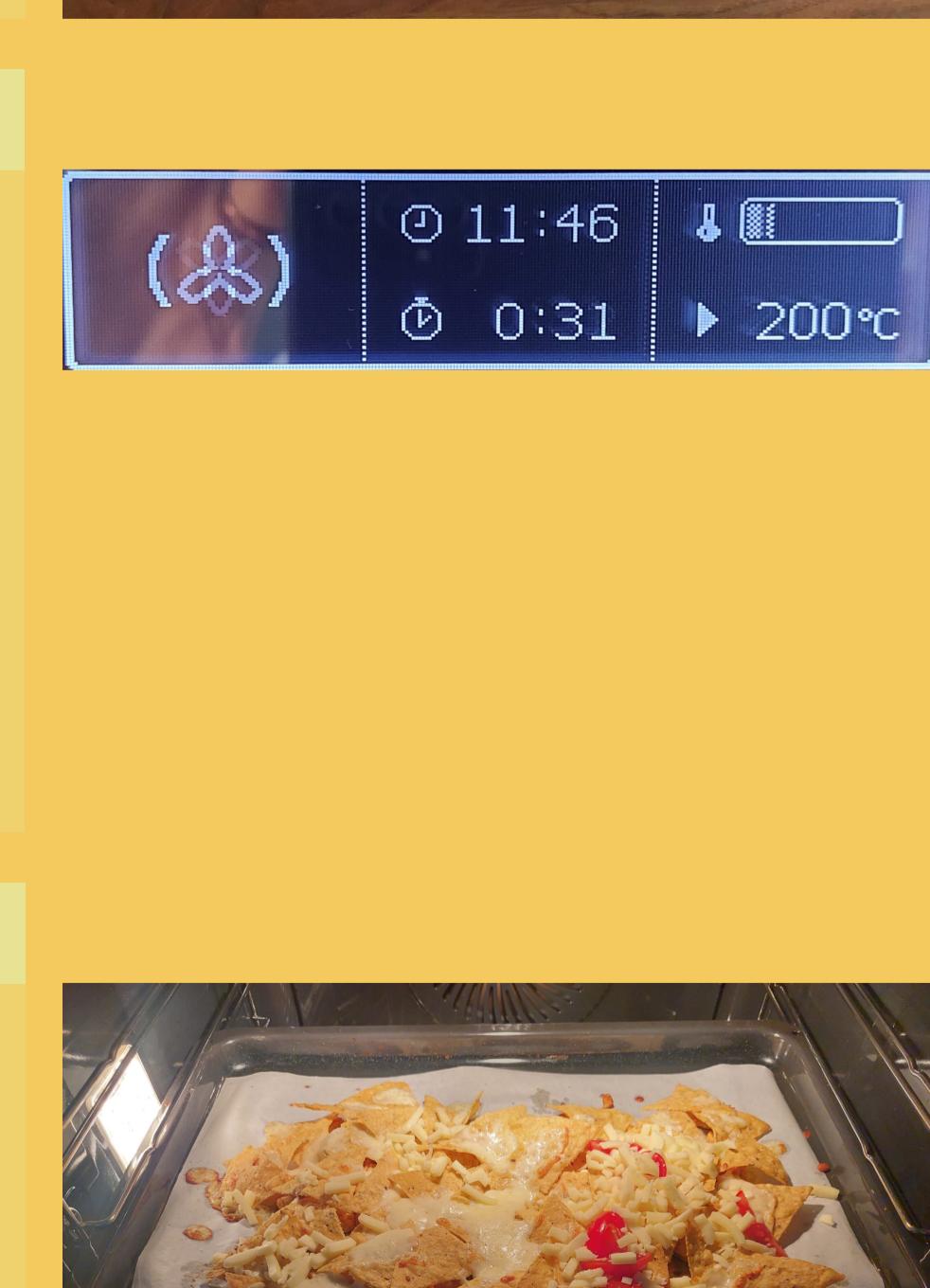
Put the whole thing in the oven again for 5 min.



### Step 20:

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.

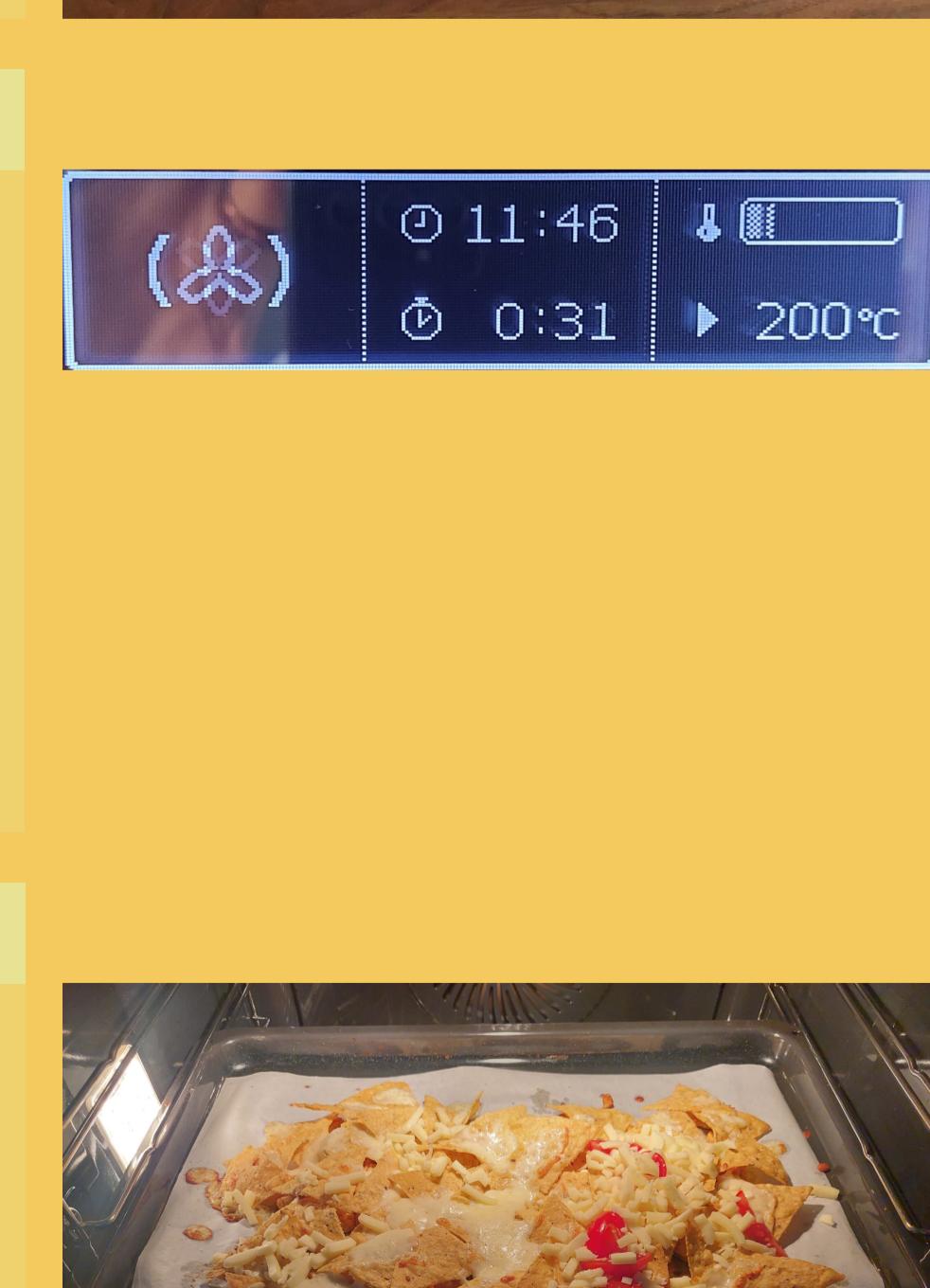


### Step 21:

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.

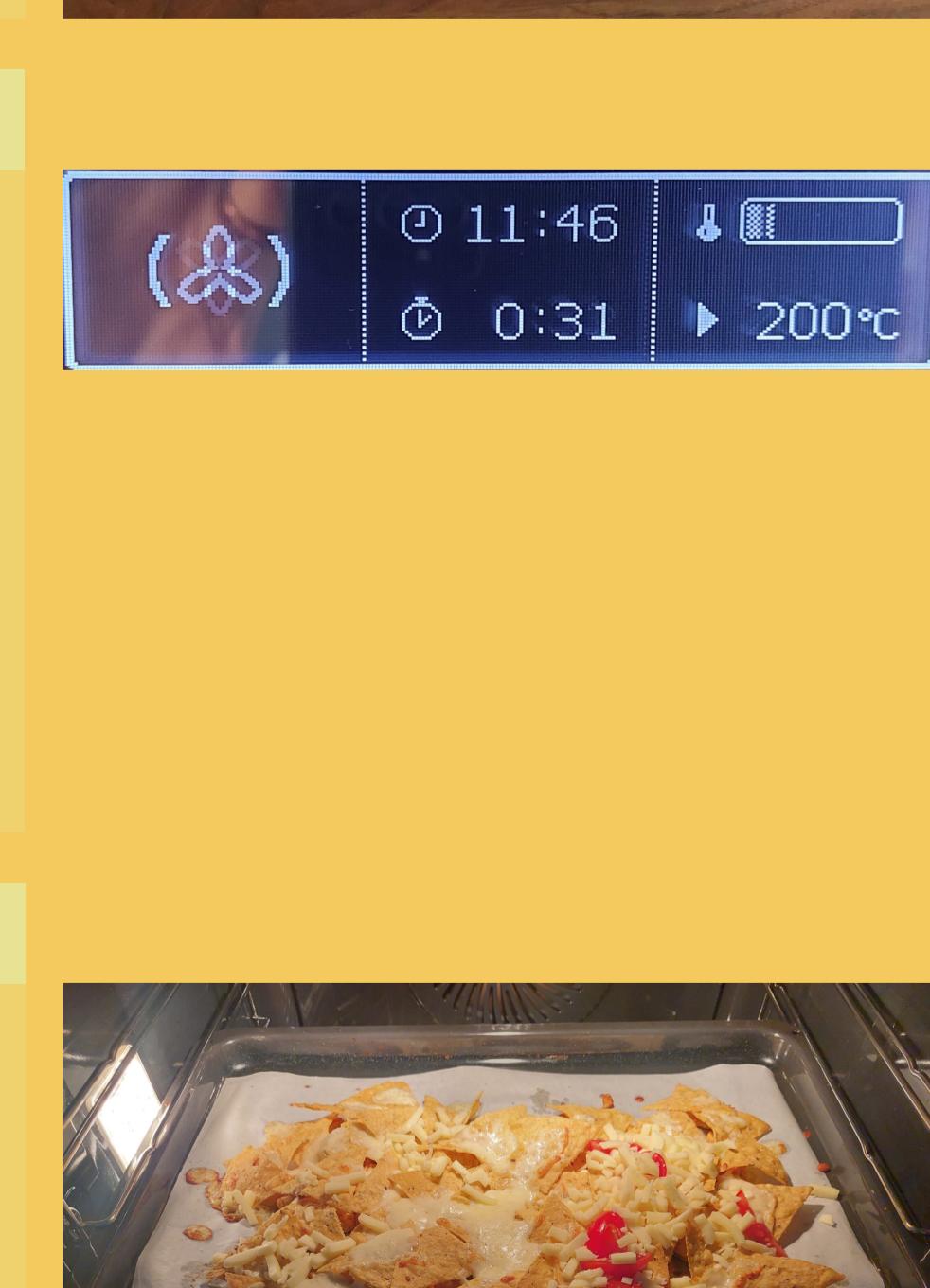
Put the whole thing in the oven again for 5 min.



### Step 22:

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.

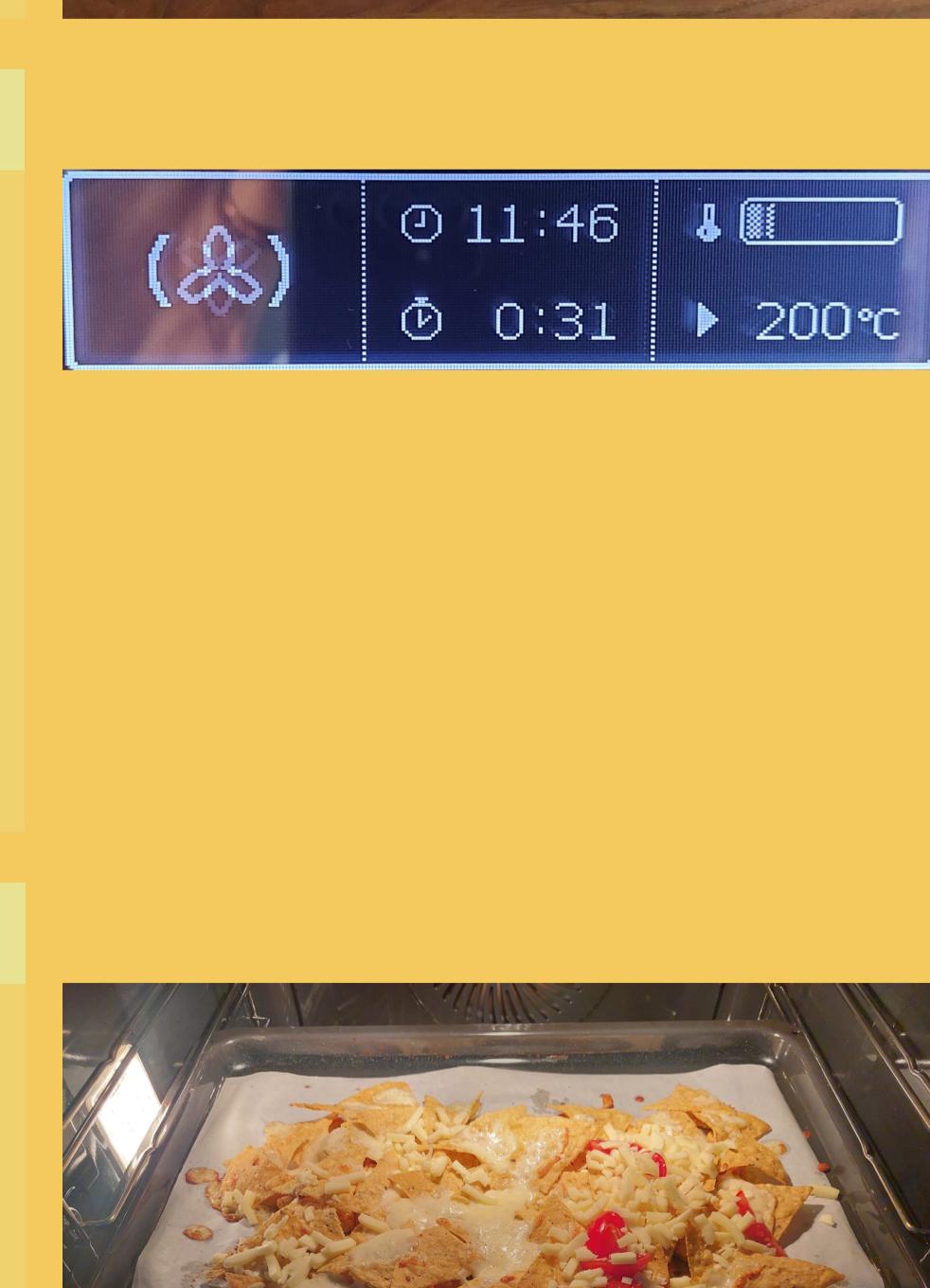


### Step 23:

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.

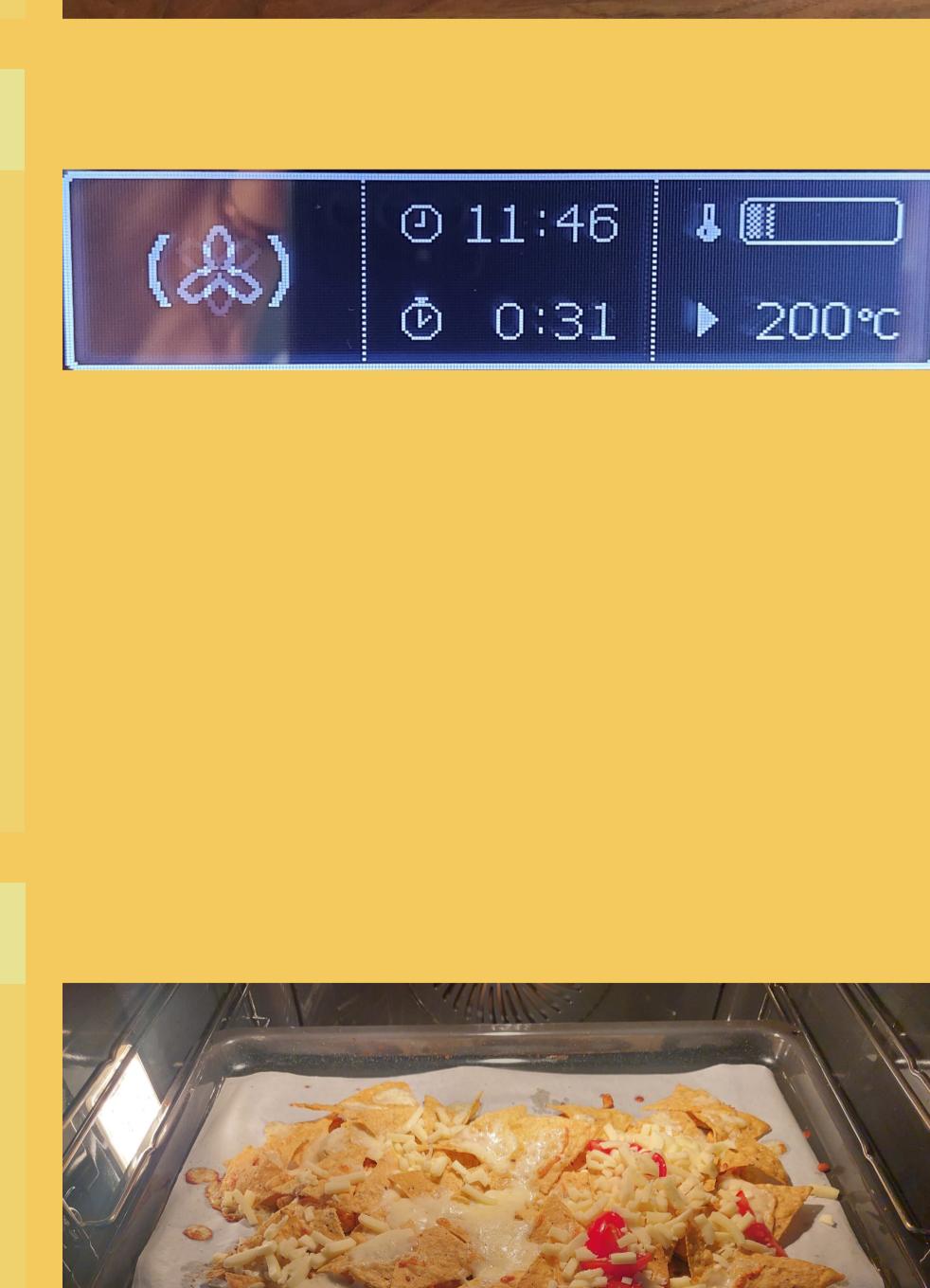
Put the whole thing in the oven again for 5 min.



### Step 24:

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.

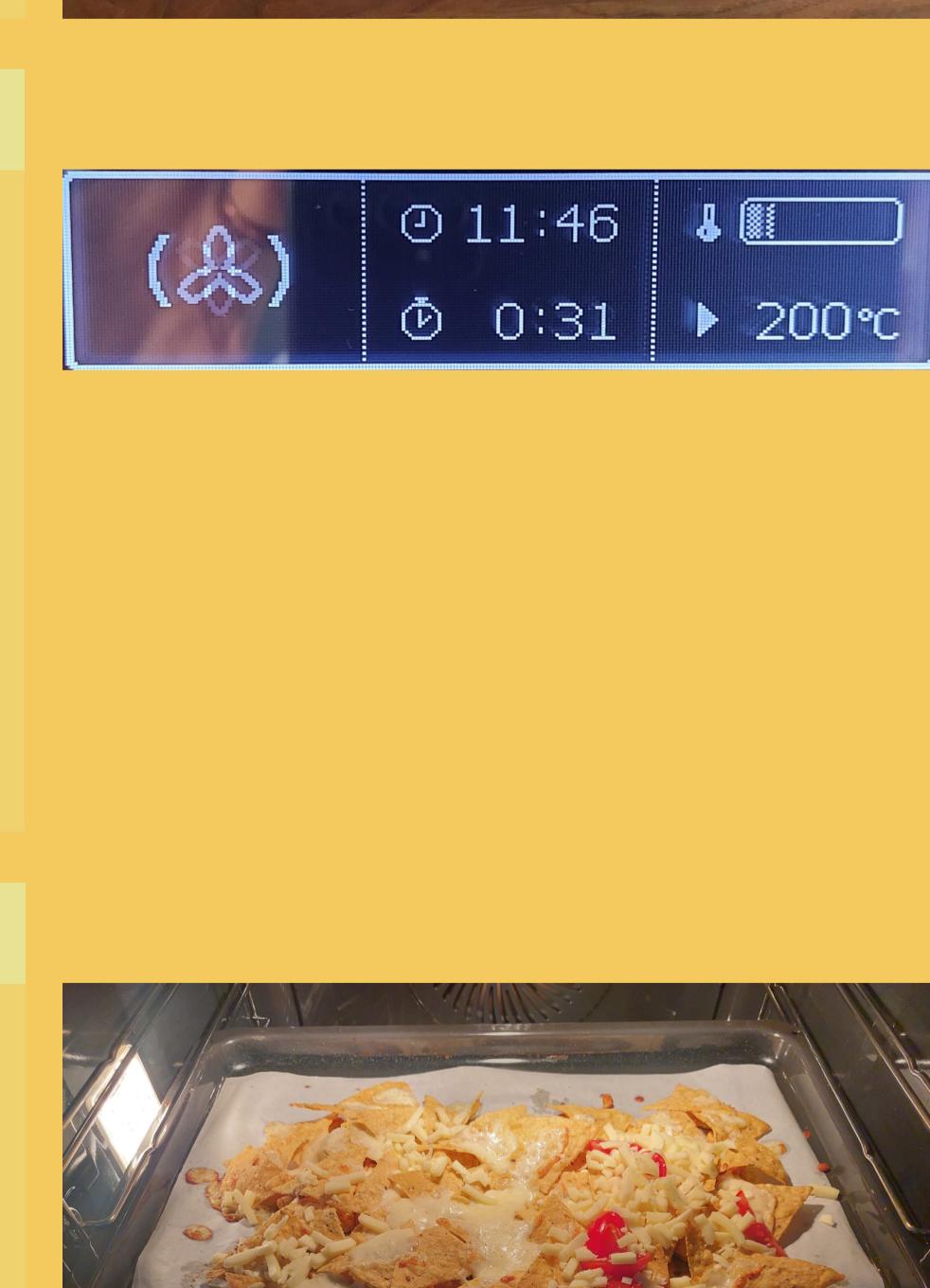


### Step 25:

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.

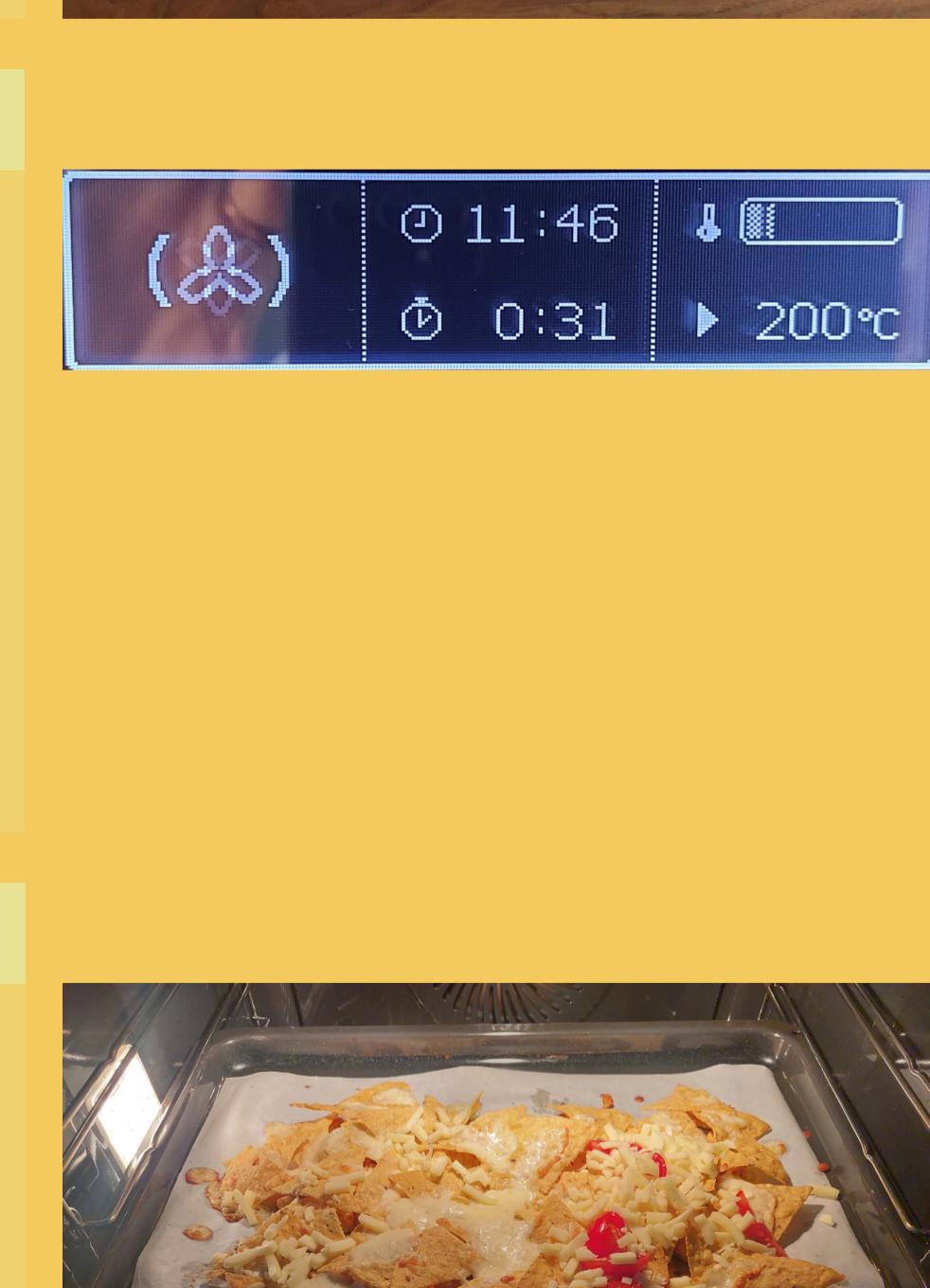
Put the whole thing in the oven again for 5 min.



### Step 26:

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.

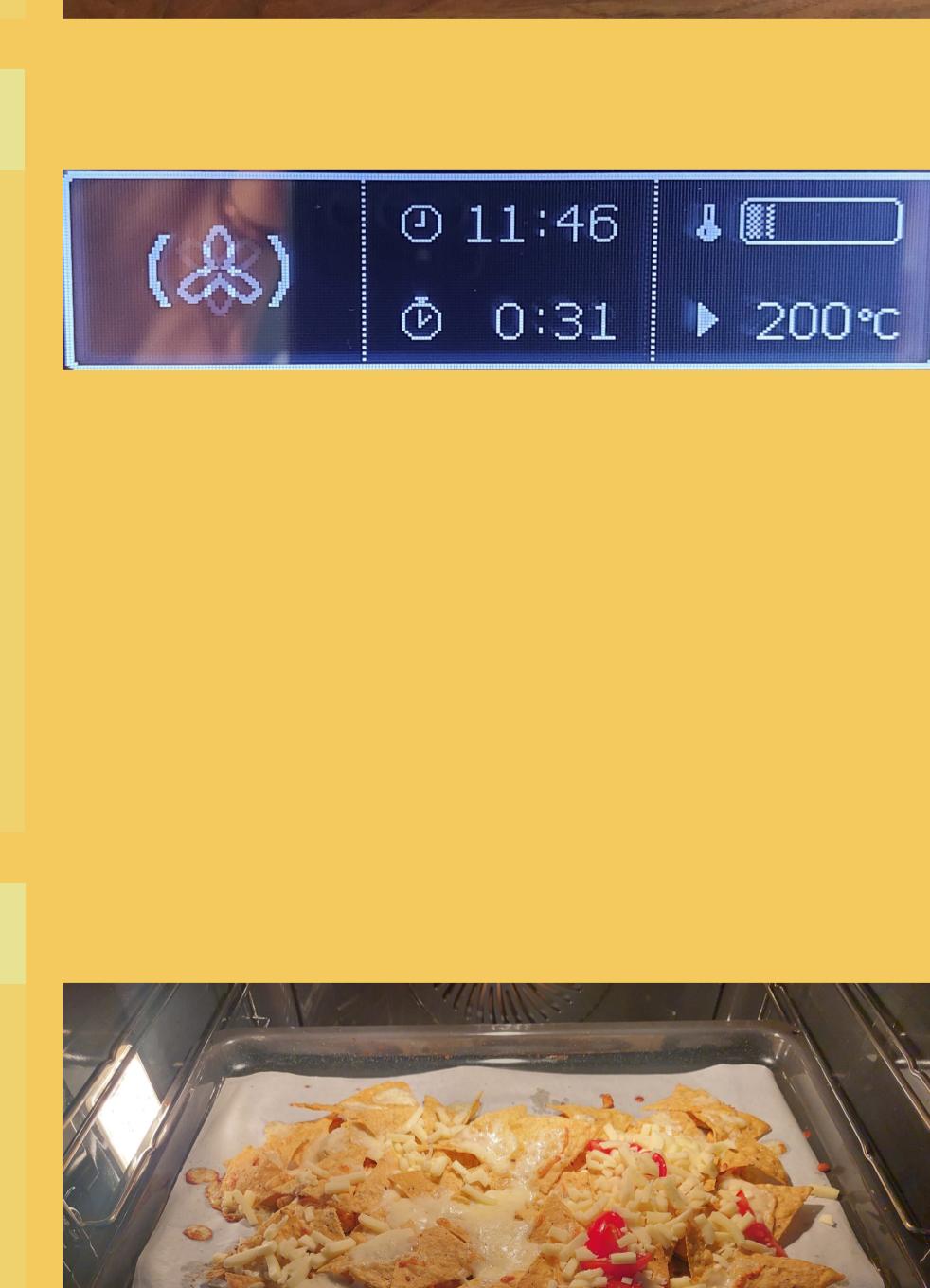


### Step 27:

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.

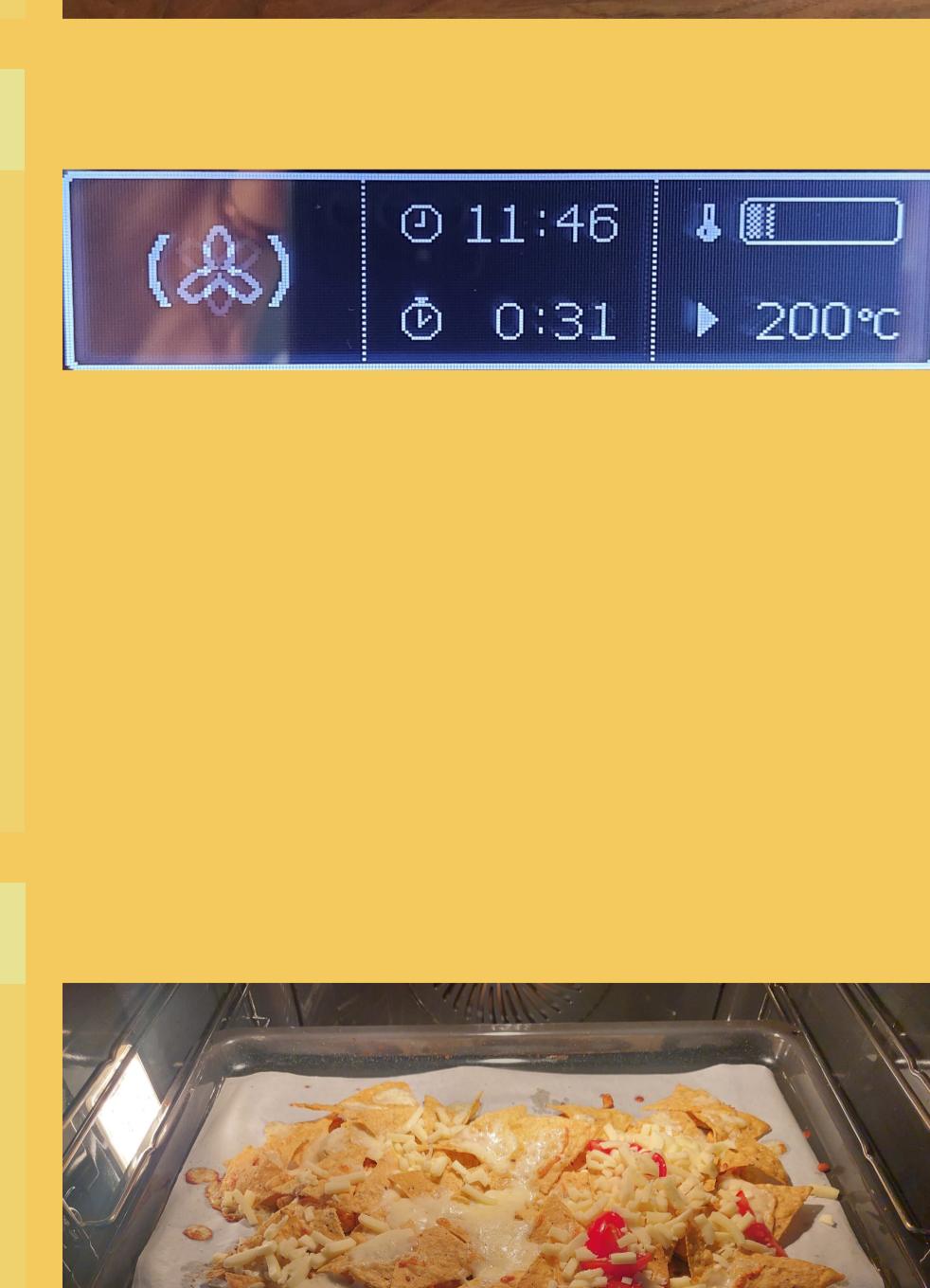
Put the whole thing in the oven again for 5 min.



### Step 28:

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.

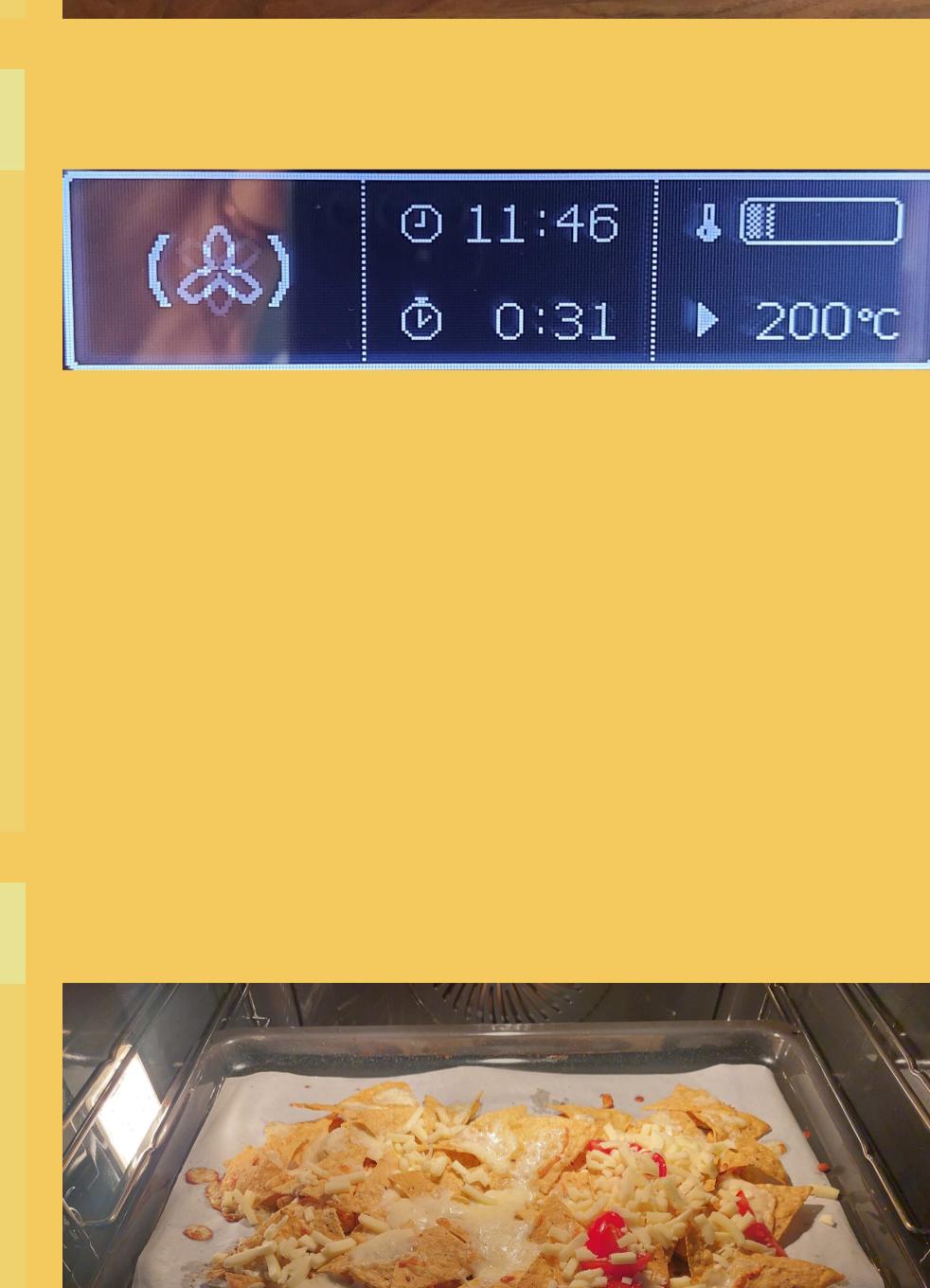


### Step 29:

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.

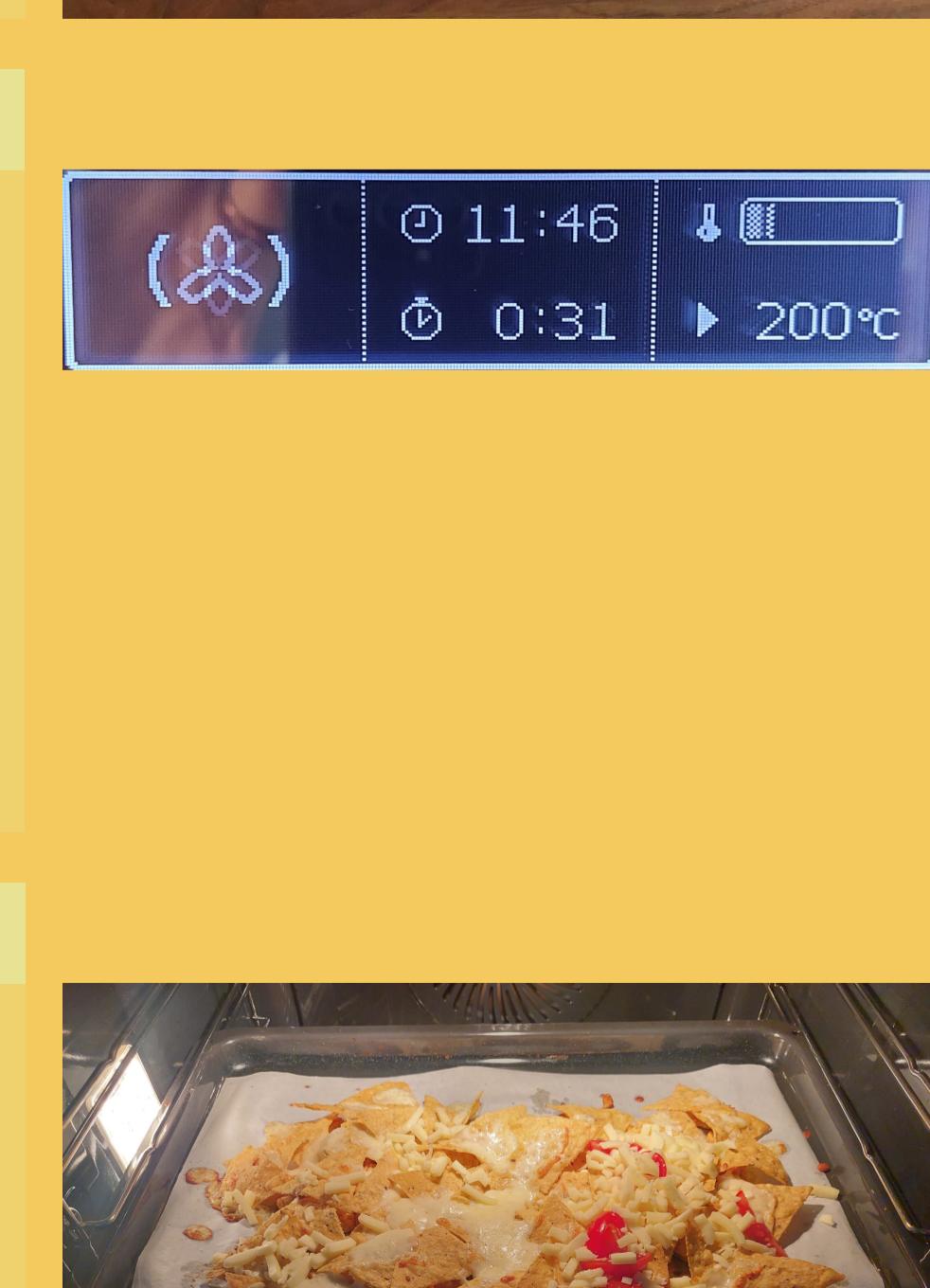
Put the whole thing in the oven again for 5 min.



### Step 30:

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.

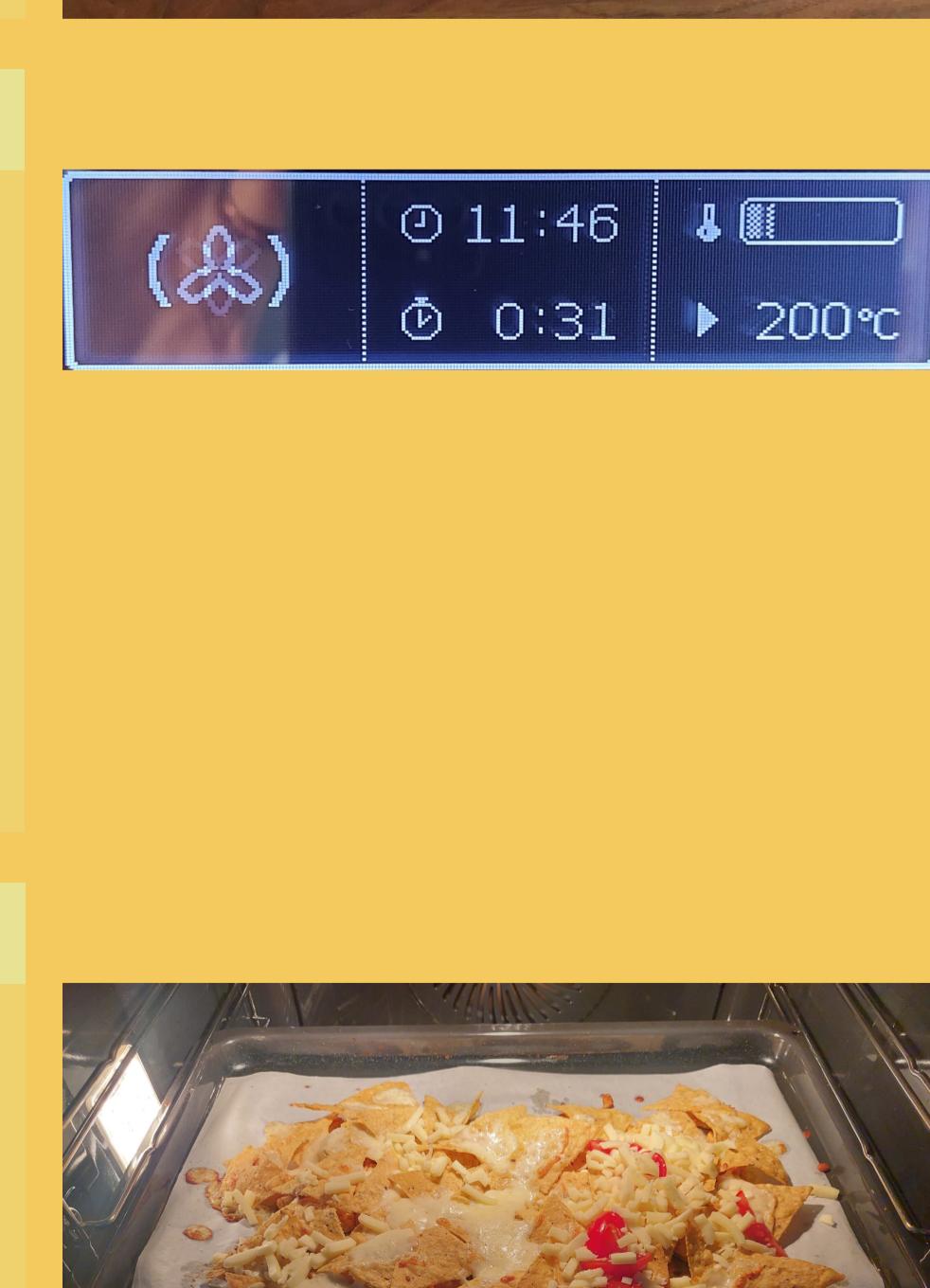


### Step 31:

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 32:

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