



Restaurant Style Chicken Nachos



This delicious and easy to prepare recipe is sure to be a big hit! Hearty enough for a meal. The key is the meat filling -- it also makes a great filling for tacos and quesadillas. This recipe can be modified to meet your own taste. I recommend serving with sour cream and guacamole. Be creative!

By LAURA B.

Prep: 30 mins

Cook: 10 mins

Total: 40 mins

Servings: 6

Yield: 6 servings



Ingredients

2 cloves garlic, crushed

6 medium (4-1/8" long)s green onions, sliced, white parts and tops separated

3 tablespoons canola oil

1 shredded, cooked, whole chicken breast

salt and pepper to taste

1 cup salsa

1/2 (12 ounce) package tortilla chips

1 (8 ounce) package shredded Cheddar/Monterey Jack cheese blend

1/2 large tomato, diced

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

In a 12 inch skillet over medium heat, cook and stir the garlic and white parts of the green onions in canola oil until tender. Mix in shredded chicken, salt and pepper. Toss until well coated with oil. Stir in the salsa.

Step 3

Arrange tortilla chips on a large baking sheet. Spoon the chicken mixture over tortilla chips. Top with Cheddar/Monterey Jack cheese blend and tomato. Bake in the preheated oven 10 minutes, or until cheese has melted. Remove from heat and sprinkle with green onion tops before serving.

Nutrition Facts

Per Serving:

406.9 calories; protein 21.4g 43% DV; carbohydrates 24.4g 8% DV; fat 25.7g 40% DV; cholesterol 54.2mg 18% DV; sodium 669.6mg 27% DV.

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 09/04/2020

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 09/04/2020



Get the best recipes & how to content