**TEXAS CHICKEN NACHOS**



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**INGREDIENTS**

* 1½ lbs. chicken tenders
* 1½ cups cheddar cheese
* 1½ teaspoon kosher salt
* 1½ teaspoon smoked paprika
* ¾ teaspoon chili powder
* ¾ teaspoon cumin
* ½ teaspoon cayenne pepper
* 1 tablespoon vegetable oil
* 1 large jalapeno,
* 3 tablespoons green onions
* 6 slices of bacon, cooked and crumbled

**INSTRUCTIONS**

1. Preparation: Heat oven to 350 degrees
2. Combine and mix together salt, paprika, chili powder, cumin and cayenne pepper in a bowl. Sprinkle and rub spice mixture over chicken pieces. Drizzle on vegetable oil on top of seasoned chicken and rub pieces together to evenly distribute oil. Place chicken on bake sheet, taking care not to stack any on top of one another and leaving at least ½ inch between each piece.
3. Bake at 350 degrees F for 3-4 minutes. Remove bake sheet from oven and flip chicken pieces to the other side and bake for another 3-4 minutes.
4. Transfer chicken to a cast iron pan, (or continue on the bakesheet), sprinkle with cheese and jalapeno. Return to the oven and increase heat to 425 degrees F. Bake until cheese is melted, about 3-4 minutes. Remove from oven and sprinkle green onions and crumbled bacon on top. Serve immediately. \*Optional: Serve with Ranch dressing or blue cheese dressing for dipping.