

vnast's chicken nachos

grocery list/see if you have it:

-extra virgin olive oil cooking spray

-1 bag of shredded lettuce

-1 can rotel (diced tomatoes and green chiles) if you're gonna make queso you need 3 cans!

-1 big bag (or 2 smaller bags) reduced fat shredded Mexican (or taco) cheese blend

-1 can diced jalapeno peppers

-1 big bag restaurant style tortilla chips (any brand you prefer, just make sure they're not bite size or small, i've also used Fritos scoops because some people like Fritos!)

-1 container light sour cream

-1 bigger container of salsa (i like old el paso chunky or newman's own farmer's garden (both medium) but choose based on your heat and chunkiness preference)

-1 pkg boneless skinless chicken breast or (even better!) boneless skinless chicken breast tenderloins (about 1.5-2 lbs)

-2 packets taco seasoning

-1 container taco sauce (get heat level based on preference)

-1 small hot sauce (for those who like the heat!)

-1 packet Mexican rice (the kind that you can just microwave to make it more like a meal)

-1 block of 2% milk velveeta if you're making queso for dipping

whatcha do:

-thinly slice defrosted chicken into strips or chunks

(i've also done this recipe with shredded chicken. this can be done super easily by baking chicken breasts in a 13x9 baking pan sprayed with the extra virgin olive oil cooking spray and set the oven at about 400 degrees checking about every 10 mins and turn a few times. then when it is completely cook through, make sure you know it's done, shred the chicken with 2 forks and you're good to go!)

-spray a skillet with the cooking spray

- add chicken to skillet and cook until fully cooked (will be white throughout)**
- drain fat and add taco seasoning packets according to instructions on packet (you'll have to add water)**
- allow to simmer until sauce thickens**

while preparing chicken:

- preheat oven to 350 degrees**
- get 2 cookie sheets out, cover with aluminum foil, and spray both with the cooking spray**
- spread a thin layer of chips to cover both sheets, they can overlap just not a lot**
- cover both chip sheets GENEROUSLY with shredded Mexican cheese blend (save a little for topping at end!)**
- sprinkle hot sauce over one pan after the cheese (for heat lovers!)**
- place in oven and set timer for about 10 mins (all you're looking for is cheese to melt completely)**

if you're making queso:

- start before putting nachos in oven by cutting up velveeta into cubes**
- put in saucepan and add 2 cans of rotel (DON'T drain the cans!) if you got the big block, 1 can if you got the small block**
- stir constantly at medium heat until melted (you REALLY have to watch it and keep stirring it or cheese will burn to bottom of saucepan)**
- allow to cool a bit before serving but keep stirring or it will congeal**

if you bought Mexican rice:

- read instructions on packet and prepare in microwave according to packet**

once cheese is melted:

-remove pans from oven with mitt and let cool for a little bit on oven

-meanwhile, drain remaining can of rotel and set aside, stir chicken a few times and remove from heat

-in a bowl mix about ½ cup taco sauce, ½ cup light sour cream, 1 cup salsa, a couple sprinkles of hot sauce together, you're looking for a creamy mixture to drizzle over the top, add more taco sauce, light sour cream, salsa and/or hot sauce based on taste

-start building nachos by piling shredded lettuce on top of cheese, then chicken evenly over chips and lettuce, then a thin layer of lettuce and cheese blend over chicken, cover with a thin layer of the rotel, then jalapenos (omit if you don't want heat), finally drizzle above mixture over the top of both

-serve with sour cream, salsa, and/or queso guess what? you just made nachos and the GAME IS STARTING so grab a corona, your lucky koozie, some plates and napkins. now: park it, chow down, and GO TEAM GO!