



JERNEJ KITCHEN

CHICKEN NACHOS

Chicken Nachos is a simple 15-Minute recipe for a delicious Mexican snack made with melted cheese and a generous amount of chicken topping.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	15	MINUTES

NACHOS

200 g (7 ounces) corn tortilla chips

100 g (1 cup) baked or cooked shredded chicken (or pork/beef)

2 tbsp canned sweet corn

2 tbsp canned beans

140 g (1/2 cup) tomato passata

1/2 roughly chopped onion

1/2 tsp oregano

1/2 ground coriander or cumin

1 tbsp olive oil

200 g (2 1/2 cup) shredded Provolone cheese

TOOLS AND EQUIPEMENT

20 cm x 30 cm (8-inch x 12-inch) baking sheet
bowl

PREPARATION

Place a rack in the middle of the oven then preheat it to 200 °C / 390 °F. Get a 20 cm x 30 cm (8-inch x 12-inch) baking sheet ready.

CHICKEN TOPPING

Combine shredded chicken, drained sweet corn, drained beans, tomato passata, and roughly chopped onion in a bowl. Season with salt, pepper, oregano, coriander, and olive oil. Stir to combine and optionally add chili if you like spicy.

NACHOS

Arrange the tortilla chips on top of the baking sheet. Sprinkle half of the shredded cheese on top, then spread the chicken topping on top of the cheese. Finish with the rest of the cheese.

BAKE AND SERVE

Place a baking sheet with the nachos into a preheated oven. Bake for 10 minutes at 200 °C / 390 °F. Optionally serve with sliced avocado, diced onion, and diced coriander.