



CHICKEN FAJITA NACHOS

	SERVINGS	6
🕒	PREP TIME	20 mins
	COOK TIME	15 mins

INGREDIENTS

- 2 cups cooked Chicken shredded
- 1 pkg. Fajita Seasonings
- 1/3 cup Water
- 8 oz. Tortilla Chips
- 1-1/2 cups Cheddar Cheese grated
- 1 cup Monterey Jack Cheese grated
- 1 large Tomato chopped
- 1 small can sliced Olives drained
- 1/4 cup Scallions or Green Onions sliced
- Salsa, Guacamole and Sour Cream as desired

DIRECTIONS

1. In a medium skillet, toss cooked chicken with fajita seasoning and a splash of water. Heat it up until it boils, then let it simmer for about 3 minutes.
2. On a big, oven-safe platter or baking sheet, lay out your tortilla chips.
3. Spoon the chicken over the chips, then pile on your favorite cheeses.
4. Pop it under the broiler for a couple minutes—just long enough to melt that cheese.
5. Once it's out, load it up with chopped tomato, sliced olives, green onions, and however much salsa, guac, and sour cream your heart desires.

