

CHICKEN JALAPEÑO POPPER BAKED NACHOS

**FOOD
SHOULD
TASTE
GOOD**

BRAND

DETAILS

Yield: 16 Servings

Cook Time: 10 minutes

INGREDIENTS

- 2 8 ounces packages low-fat cream cheese, softened
- 1 cup low-fat mayonnaise
- 1 4 ounce can chopped green chiles, drained
- 1 cup pepper jack cheese, shredded
- 1 cup Mexican cheese blend, shredded, divided
- 1 5.5 ounce bag Food Should Taste Good™ Jalapeño Tortilla Chips
- 1 fresh jalapeño, seeded and chopped
- 1 fresh jalapeño, seeded and sliced
- 1/4 cup Parmesan cheese, grated
- 2 green onions, sliced thin
- 3 cups cooked chicken breasts, chopped

DIRECTIONS

1. Pre-heat oven to 425°F
2. In a large bowl using a hand mixer, blend together cream cheese, mayo, green chilies, jalapeño, 1/2 cup Mexican cheese, 1/2 cup pepper jack cheese and parmesan, until smooth and combined.
3. Fold in chicken and mix well on low.
4. Bake 10 minutes until cheese is bubbly and chips are crispy.
5. Spread remaining cheese, green onion and sliced jalapeño's on top of chips.
6. Spread Jalapeño Tortilla Chips evenly on two baking dish or oven proof serving platters.
7. Carefully pace spoonfuls of Chicken Jalapeño Popper Dip on top of chips.