



PULLED CHICKEN NACHOS

**FOOD
SHOULD
TASTE
GOOD**
BRAND

DETAILS

Yield: 1 pan

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon cumin
- 1/2 teaspoon chili powder
- 2 cups chicken stock
- juice of 1 lime
- 2 garlic cloves, minced
- 5.5oz Food Should Taste Good Guacamole Tortilla Chips
- 3 cups shredded cheddar
- 1 cup pico de gallo
- 1/4 cup pickled jalapenos
- 3 tablespoons sour cream

DIRECTIONS

1. Preheat oven to 400.
2. Combine salt, pepper, cumin and chili powder.
3. Use this mixture to rub chicken breasts.
4. Place chicken in a deep pan with stock, lime juice and garlic cloves.
5. Simmer until chicken is falling apart, about 10-15 minutes.
6. Remove chicken from stock and shred it with a fork.
7. In a baking dish or cast iron skillet arrange chips, cheese, pico de gallo (saving some for garnish), chicken, and jalapeños in layers.
8. After about 3 or 4 layers, place pan in oven and bake for 7 minutes or until cheese is melted.
9. Garnish with sour cream and remaining pico de gallo.
10. Serve immediately. Recipe by Michelle Zippelli from JustAddCheese.