

BBQ CHICKEN NACHOS

GLUTEN-FREE

SERVES 4

- 1 cup favorite barbecue sauce, divided
- 1 pound poached chicken breast, shredded (see How to Poach Chicken Breasts, page 73)
- 1 small yellow onion, diced
- 1 jalapeño pepper, seeded and diced
- 7 ounces corn tortilla chips, approximately half of a store-bought bag, or, if prepared fresh, use 15 corn tortillas, each cut into 6 triangles
- 4 ounces cheddar cheese, shredded (about 1 cup)
- 4 ounces Monterey Jack cheese, shredded (about 1 cup)
- ½ avocado, pitted and sliced
- ½ bunch fresh cilantro, chopped
- ½ cup sour cream

Lick your fingers and get a little saucy with these nachos. It's a messy one, so grab a napkin, but don't you dare reach for that fork—use your fingers, and dig in.

1. Preheat the oven to 350°F.
2. In a small saucepan, warm $\frac{3}{4}$ cup of the barbecue sauce. Reserve the remaining $\frac{1}{4}$ cup and set aside.
3. Toss the cooked, shredded chicken with the warmed $\frac{3}{4}$ cup of the barbecue sauce until completely covered. Stir in the diced onion and jalapeño pepper and cook over medium heat for about 5 minutes, then set aside.
4. Layer the tortilla chips in a 9 x 13-inch roasting pan. Evenly distribute the chicken mixture over the chips. Cover the chips with the cheeses.
5. Bake in the oven for 15 minutes, or until the cheeses have melted.
6. Remove from the oven and drizzle the remaining $\frac{1}{4}$ cup of barbecue sauce over the chips. Garnish with the avocado slices and cilantro and serve with a side of sour cream.