

# Cheesy Chicken Verde Nachos

## INGREDIENTS

- TOSTITOS® Original Restaurant Style
- [title]For the sauce and toppings:
- 4 tomatillos
- 1/2 white onion
- 1 Serrano pepper
- 2 cloves garlic
- 1 bunch of cilantro, tops only
- 1/2 jar TOSTITOS® Avocado Salsa
- 1 1/2 tsp kosher salt
- 1 tsp Mexican oregano
- 1 tsp cumin
- 2 cups rotisserie chicken, shredded
- 1 avocado, diced
- 1/4 cup white onion, chopped
- Crema, for serving
- 1 jalapeño, seeded and sliced



PREP  
TIME

10min



COOK  
TIME

20min



SERVES

4-6

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Preheat the oven to 350°F.
- In a medium saucepan, cover the tomatillos, onion and Serrano with water and boil until tender, about 10 minutes.
- To the bowl of a blender add 1/2 cup of boiling liquid, the boiled vegetables, garlic, cilantro, TOSTITOS Avocado Salsa, and salt.
- Blend until smooth.
- Heat a frying pan over medium heat and add a tablespoon of neutral cooking oil.
- Once oil is hot add the oregano and fry until fragrant.
- Pour the contents of the blender into the pan, add cumin and shredded chicken and simmer for a few minutes. This is a good point to check for seasoning, add a little salt if you like.
- On a nonstick or parchment lined cookie sheet, lay down a layer of TOSTITOS® Original Restaurant Style chips, top with a layer of chicken, then cheese and transfer to the oven for 5 minutes or until the cheese is melted.
- Garnish with avocado, onions, crema, and jalapeños, and enjoy.