

# BAKED CHICKEN NACHOS WITH JALAPEÑO

SERVE 4

## Ingredients:

- 1 lb. chicken breast, cooked and shredded
- 1 garlic clove, minced
- 2 cup grated cheddar
- 1 bag of tortilla chips
- 1 can Pinto Beans La Costeña
- 1 cup sour cream
- 1 jar Salsa Mexicana La Costeña
- 1 can Nacho Jalapeños La Costeña

## Nutrition:

- Calories: 491
- Fat: 20.6g
- Carbs: 32.7g
- Protein: 43.6g





## BAKED CHICKEN NACHOS WITH JALAPEÑO | PREPARATION

Add a tablespoon of cooking oil into a large skillet and sauté the garlic and shredded chicken until golden brown. Preheat the oven to 350°F.

1

Arrange the tortilla chips in a baking tray and cover with one cup of grated cheese. Add the chicken and top with the Pinto beans, and add the rest of the cheese.

2

Broil for 10-15 minutes until the cheese is bubbly, and remove from the oven.

3

Drizzle with sour cream and top with Salsa Mexicana and Nacho Jalapeños. Slice, serve and enjoy!

4