

Jerk Chicken Nachos

This twist on a classic is so easy to make and is perfect for a casual night in with friends.

- 6 cups (1.5 L) tortilla chips
- 3 cups (750 mL) diced or shredded cooked chicken
- 2 cups/500 mL (8 oz/250 g) shredded cheddar and Monterey Jack cheese blend
- 2 tbsp (30 mL) **Jamaican Jerk Rub**, divided
- 1 small yellow or red bell pepper or combination
- 1 lime
- 2 tbsp (30 mL) snipped fresh cilantro
- ¼ cup (50 mL) sour cream and 1 tsp (5 mL) additional Jamaican Jerk Rub (optional)



1. Preheat oven to 425°F (220°C). Arrange tortilla chips in a slightly overlapping layer on **Large Round Stone with Handles**.
2. In **Classic Batter Bowl**, combine chicken, cheese and 1 tbsp (15 mL) of the rub; mix gently using **Small Mix 'N Scraper**®. Sprinkle chicken mixture evenly over tortilla chips. Bake 5-7 minutes or until cheese is melted; remove from oven to **Stackable Cooling Rack**.
3. Meanwhile, dice bell pepper with **Santoku Knife**. Cut lime in half crosswise. Juice half of the lime using **Citrus Press** into **Small Batter Bowl**; add bell pepper and remaining rub and mix well.
4. Snip cilantro in mincing cup of **Herb Keeper** using **Professional Shears**. Slice remaining lime half using **Ultimate Mandoline**® fitted with v-shaped blade; cut slices in half using **Utility Knife**.
5. Spoon bell pepper mixture over nachos; sprinkle evenly with cilantro. If desired, combine sour cream and additional rub in resealable plastic bag; trim corner to allow sour cream to flow through. Pipe sour cream mixture over nachos. Garnish with lime slices.

Yield: 12 servings

U. S. Nutrients per serving: Calories 200, Total Fat 10 g, Saturated Fat 5 g, Cholesterol 50 mg, Carbohydrate 10 g, Protein 16 g, Sodium 300 mg, Fiber 1 g

Cook's Tips: Use the Classic Batter Bowl to measure tortilla chips easily. Discard broken chips.

This recipe can also be prepared on the **Large Bar Pan** or the **Shallow Baker**, if desired.