



JERK CHICKEN NACHOS

SERVES: 12



INGREDIENTS

- 1 lb (450 g) boneless skinless breasts (approximately 4 breasts)
- 2 tbsp (30 mL) olive oil
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) pepper
- 6 cups (1.5 L) tortilla chips
- 4 oz (125 g) cheddar cheese (block, not pre-grated)
- 4 oz (125 g) Monterey Jack cheese (block, not pre-grated)
- 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
- 1 tsp (5 mL) additional **Jamaican Jerk Rub**

1. Preheat the oven to 425°F (220°C). Place the chicken breasts in the **Deep Covered Baker**. Use the **Chef's Silicone Basting Brush** to brush both sides of the chicken with olive oil and season with salt and pepper. Microwave, covered, on HIGH for 9–10 minutes, or until the internal temperature reaches 165°F (74°C). Scoop the **Salad Chopper** under the chicken, and cut the chicken into small pieces.
2. Arrange the tortilla chips in a slightly overlapping layer on the **Large Round Stone**. Use the **Microplane® Adjustable Coarse Grater** to grate both cheeses.
3. In the **Classic Batter Bowl**, combine the chicken, cheese, and 1 tbsp (15 mL) of the rub; mix gently using **Small Mix 'N Scraper®**. Sprinkle the chicken mixture evenly over the tortilla chips. Bake for 5–7 minutes, or until the cheese is melted. Remove the pan from the oven to a **Stackable Cooling Rack**.
4. Meanwhile, dice the bell pepper with a **Santoku Knife**. Cut the lime in half crosswise. Juice half of the lime into the **Small Batter Bowl** using the **Citrus Press**. Add the bell pepper and remaining rub to the batter bowl and mix well.
5. Snip the cilantro with the **Professional Shears** in a **1-cup (250-mL) Prep Bowl**. Slice the remaining lime half using the **Simple Slicer** on the #3 setting; cut the slices in half using **Utility Knife**.
6. Spoon the bell pepper mixture over the nachos, then sprinkle evenly with cilantro. Combine the sour cream and additional 1 tsp (5 mL) of rub in a resealable plastic bag; trim the corner to allow the mixture to flow through. Pipe the sour cream mixture over the nachos. Garnish with lime slices.

COOK'S TIPS: Use the Classic Batter Bowl to measure tortilla chips easily. Discard broken chips. You can also make this recipe on the Large Bar Pan.

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



HOST SHOPPING LIST & PRODUCT PACKING CHECKLIST

DURING THE SECOND CONTACT WITH THE HOST

Share the shopping list for recipe ingredients with your host. You can post the shopping list when you set up the cooking party on Consultant's Corner. Your host can find it using their Host Tools, or just copy the list below and paste it into an email.

- | | | |
|-----------------------------------|--|---|
| 1 small yellow or red bell pepper | 1 lb (450 g) boneless skinless breasts (approx. 4 breasts) | 4 oz (125 g) cheddar cheese (block, not pre-grated) |
| 1 lime | ¼ cup (50 mL) sour cream | 4 oz (125 g) Monterey Jack cheese (block, not pre-grated) |
| 1 bunch fresh cilantro | | 6 cups (1.5 L) tortilla chips |

PACK UP YOUR PRODUCTS

Use this product checklist to pack your tote.

- | | | |
|--|---|---|
| <input type="checkbox"/> Deep Covered Baker | <input type="checkbox"/> Measuring Spoon Set (1-tsp/5-mL size, ½-tbsp/7-mL size, and 1-tbsp/15-mL size) | <input type="checkbox"/> Silicone Oven Mitt Set |
| <input type="checkbox"/> Large Round Stone | <input type="checkbox"/> Microplane® Adjustable Coarse Grater | <input type="checkbox"/> Simple Slicer |
| <input type="checkbox"/> Chef's Silicone Basting Brush | <input type="checkbox"/> Pocket Thermometer | <input type="checkbox"/> Small Batter Bowl |
| <input type="checkbox"/> Citrus Press | <input type="checkbox"/> Professional Shears | <input type="checkbox"/> Small Mix 'N Scraper® |
| <input type="checkbox"/> Classic Batter Bowl | <input type="checkbox"/> Salad Chopper | <input type="checkbox"/> Stackable Cooling Rack |
| <input type="checkbox"/> Flexible Cutting Mat Set | <input type="checkbox"/> Santoku Knife | <input type="checkbox"/> Utility Knife |
| <input type="checkbox"/> Grinder Stand Set | <input type="checkbox"/> Scoop Loop™ | |
| <input type="checkbox"/> Jamaican Jerk Rub | | |



ADDITIONAL TOTE PACKING LIST ITEMS

- Any additional products you want to show off
- Station Cards for each recipe station
- Apron
- Laptop, smartphone, or tablet
- At least two Party Planning Folders (host packets)
- Catalogs and guest order forms
- Guest special flyer
- Drawing Slips—if you plan on doing a drawing
- Pens
- Life Tastes Great* brochures

EXPERT TIP: Include your name and contact information on all catalogs and handouts.



ARRIVE EARLY, SET UP & CONNECT WITH YOUR HOST

ARRIVE ABOUT 30 MINUTES BEFORE THE PARTY

1. Greet the host and check out where you can do recipe prep.
2. Do a quick recipe ingredient inventory. If something is missing, there's still time for the host to call a guest and ask them to bring it.
3. Unpack your tote and set up products and ingredients at the stations.
4. Confirm Wi-Fi access and password for order-taking.

STATION #1:

cook chicken & bake nachos

Recipe Ingredients:

- 1 lb (450 g) boneless skinless breasts (approximately 4 breasts)
- 2 tbsp (30 mL) olive oil
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) pepper

Tools Needed:

- Deep Covered Baker
- Large Round Stone
- Chef's Silicone Basting Brush
- Classic Batter Bowl
- Salt & Pepper Grinder Set
- Jamaican Jerk Rub
- Measuring Spoon Set (½-tbsp/7-mL size)
- Microplane® Adjustable Coarse Grater
- Pocket Thermometer
- Salad Chopper
- Silicone Oven Mitt Set
- Small Mix 'N Scraper®

STATION #2:

prepare nacho toppings & finish nachos

Recipe Ingredients:

- 6 cups (1.5 L) tortilla chips
- 4 oz (125 g) cheddar cheese (block, not pre-grated)
- 4 oz (125 g) Monterey Jack cheese (block, not pre-grated)
- 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
- 1 tsp (5 mL) additional **Jamaican Jerk Rub**

Tools Needed:

- Citrus Press
- Flexible Cutting Mats
- Jamaican Jerk Rub
- Measuring Spoon Set (1-tsp/5-mL size and 1-tbsp/15-mL size)
- Professional Shears
- Santoku Knife
- Scoop Loop™
- Simple Slicer
- Small Batter Bowl
- Stackable Cooling Rack
- Utility Knife



STATION #1: *cook chicken & bake nachos*

Cook the chicken breasts in microwave:

1. Place the chicken breasts in the **Deep Covered Baker**. Use the **Chef's Silicone Basting Brush** to brush both sides of the chicken with 2 tbsp (30 mL) of olive oil and season with 1 tsp (5 mL) of salt and 1 tsp (5 mL) of pepper.
2. Microwave, covered, on HIGH for 9–10 minutes, or until the internal temperature reaches 165°F (74°C). Scoop the **Salad Chopper** under the chicken, and cut the chicken into small pieces.

While the chicken is cooking, grate the cheese:

3. Use the **Microplane® Adjustable Coarse Grater** to grate 4 oz (125 g) of cheddar and 4 oz (125 g) of Monterey Jack cheese. In a **Classic Batter Bowl**, combine the chicken, grated cheese, and 1 tbsp (15 mL) of **Jamaican Jerk Rub**; mix gently using the **Small Mix 'N Scraper®**.

Top the chips with the chicken mixture and bake the nachos:

4. Arrange 6 cups (1.5 L) of tortilla chips in a slightly overlapping layer on the **Large Round Stone**. Sprinkle the chicken mixture evenly over the tortilla chips. Bake for 5–7 minutes, or until the cheese is melted. Remove the pan from the oven to the **Stackable Cooling Rack** placed at **Station #2**.



STATION #2: *prepare nacho toppings & finish nachos*

Make the bell pepper salsa:

1. Cut off the top of the bell pepper and remove the seeds and veins with the **Scoop Loop™**. Dice the bell pepper with a **Santoku Knife**. Cut the lime in half crosswise. Juice half of the lime into the **Small Batter Bowl** using the **Citrus Press**. Add the bell pepper and 1 tbsp (15 mL) of **Jamaican Jerk Rub** to the batter bowl and mix well.

Snip the cilantro, slice the limes, and make seasoned sour cream:

2. Snip 2 tbsp (30 mL) of cilantro with the **Professional Shears** in a **1-cup (250-mL) Prep Bowl**. Slice the remaining lime half using the **Simple Slicer** on the #3 setting. Cut the slices in half using a **Utility Knife**. Combine the sour cream and 1 tsp (5 mL) of **Jamaican Jerk Rub** in a resealable plastic bag and set aside.

After nachos are baked and cooling on the Stackable Cooling Rack:

3. Spoon the bell pepper mixture over the nachos, then sprinkle evenly with cilantro. Trim corner of the resealable plastic bag to allow the sour cream to flow through. Pipe the sour cream mixture over the nachos. Garnish with lime slices.