



Mexican dish from northern Mexico that consists of heated tortilla chips covered with melted cheese often served as a snack or appetizer. More elaborate versions of the dish include other ingredients, and may be substantial enough to serve as a main dish. Ignacio "El Nacho" Anaya is credited for creating the dish in 1943; the original nachos consisted of fried corn tortilla chips covered with melted cheese and sliced jalapeño peppers.

INGREDIENTS

- 1 tablespoon canola oil
- 2 breasts chicken breast, finely diced
- ½ tablespoon kosher salt
- ½ tablespoon freshly ground black pepper
- 1 tablespoon garlic powder
- 1 tablespoon chili powder
- ¾ cup BBQ sauce (215 g)
- 11 oz of CASA BONITA Cantina Style corn tortilla chips (300 g), 1 bag
- 2 cups shredded cheese (200 g), shredded
- ½ red onion, finely sliced
- 1 tomato, diced
- 1 Jalapeno diced
- 8 strips bacon, cooked, crumbled
- 2 tablespoons fresh parsley, finely chopped
- ½ cup sour cream (115 g)
- 1 avocado, diced
- Tajin Classic Seasoning to taste.

Directions

1. Preheat oven to 350°F (176°C). Heat the oil in a pan over high heat. Cook the chicken with salt, pepper, garlic powder, and chili powder for two to three minutes.
2. Add the barbecue sauce and cook until the sauce has reduced by about half, about five minutes. Remove from heat.
3. In a large skillet, spread out two large handfuls of tortilla chips. Layer with half of the barbecue chicken, followed by half of the cheese, onion, tomato, bacon, jalapeno and parsley. Repeat with the remaining ingredients.
4. Bake for 15 minutes.
5. Drizzle the sour cream and sprinkle the avocado on top, sprinkle Tajin on top of the avocado and Serve!
6. Enjoy!