

Mediterranean Pita Chip Nachos

Ingredients

- 1 bag Stacy's® Simply Naked® Pita Chips
- 1 container Sabra® Roasted Red Pepper Hummus
- 1/2 pound boneless skinless chicken breast
- 5 tbsp extra virgin olive oil
- 1 tbsp finely chopped garlic
- 1 tsp finely chopped fresh oregano
- 1 each lemon, zest and juice
- 1 each salt & pepper to taste
- 1 cup Roma tomatoes, small diced
- 1 cup cucumber, small diced
- 1/4 cup Kalamata olives, rough chopped

How to make it

1. Mix the garlic and oregano together with 1 tbsp of olive oil and rub all over the chicken.
2. Season lightly with salt and pepper and cook until done either on the grill or in a sauté pan. Set aside and allow to cool.
3. Once cool, tear the chicken into shreds and mix with 2 tbsp of olive oil, one tbsp of lemon juice and 1 tsp of lemon zest. Refrigerate.
4. In a separate mixing bowl, combine the tomatoes, cucumbers and olives with another 2 tbsp of olive oil, 2 tsp of lemon juice and a pinch of salt and pepper. Mix together and refrigerate.
5. Spread about 1/2 tbsp of the hummus onto each pita chip, about 1/2 tbsp of the tomato salad and finally with a little lemon chicken.
6. Serve cold or room temperature.
7. Enjoy!



PREP
TIME
20 min



COOK
TIME
40 min



TOTAL
TIME
-



SERVING
-

Made with



Stacy's® Simply Naked® Pita Chips