

SANTITAS® Chicken Mole Nachos





Ingredients

- 2 tbsp Olive oil
- 1 Small onion, diced
- 2 Cloves garlic, minced
- 1 Canned chipotle pepper with adobo sauce, finely chopped
- 1 1/2 cups Reduced-sodium chicken broth
- 1/3 cup Mole paste
- 2 tbsp Tomato paste
- 1 1/4 lbs Boneless skinless chicken thighs, sliced
- 1/2 tsp Salt
- 1/2 tsp Black pepper
- 1/2 tablet Mexican chocolate (about 1.5 oz), finely chopped
- 6oz (just over half an 11-oz bag) SANTITAS® Yellow Corn
- 2 cups Shredded sharp (old) Cheddar cheese
- 1/2 cup Thinly sliced red onion
- 1 Avocado, peeled, halved, pitted and diced
- 1/4 cup Crumbled cotija cheese
- 2 tbsp Finely chopped cilantro
- Lime wedges, for serving

How to make it

1. Preheat oven 425°F.
2. Into large high-sided skillet set over medium heat, add oil. Add onion and garlic; cook, stirring occasionally, for 3 to 5 minutes or until starting to soften. Stir in chipotle, broth, mole paste and tomato paste; bring to a boil.
3. Stir in chicken, salt and pepper; reduce heat to medium. Cook, stirring occasionally, for 15 to



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
15 minutes	45minutes	60 min	4 to 6

Made with



SANTITAS® Yellow Corn

20 minutes or until chicken is tender and cooked through. Stir in chocolate. Cook, stirring occasionally, for 5 to 8 minutes or until chocolate has melted and sauce is thickened to a gravy consistency.

4. Arrange half the SANTITAS® Yellow Corn Tortilla Triangles on foil-lined baking sheet. Scatter with half the Cheddar, half the chicken mole and half the onion. Repeat layers one more time.
5. Bake for 10 to 12 minutes or until Cheddar has melted.
6. Top nachos with avocado, cotija, sour cream and cilantro. Serve with lime wedges.