

# SANTITAS® Salsa Verde Nachos with Shredded Chicken





## Ingredients

- 1 1/2 cups Shredded rotisserie chicken
- 1 cup Salsa verde
- 6oz (just over half an 11-oz bag) SANTITAS® Yellow Corn
- 2 cups Shredded Monterey Jack cheese
- 1/2 cup Sour cream
- 1 tsp Freshly grated lime zest
- 2 tbsp Freshly squeezed lime juice
- 1/2 Avocado, peeled and diced
- 3 Radishes, thinly sliced
- 1 Small jalapeño pepper, thinly sliced
- 1/3 cup Crumbled cotija cheese
- 1/4 cup Packed cilantro leaves

## How to make it

1. Preheat oven 425°F.
2. In medium bowl, stir together chicken and salsa verde until well coated.
3. Arrange half the SANTITAS® Yellow Corn Tortilla Triangles on foil-lined baking sheet, and top with half the Monterey Jack cheese and half the salsa verde chicken. Repeat layers one more time.
4. Bake for 10 to 12 minutes or until cheese has melted and chicken is heated through.
5. Meanwhile, in small bowl, whisk together sour cream, lime zest and lime juice.
6. Top nachos with avocado, radishes and jalapeño. Drizzle with sour cream mixture. Garnish with cotija and cilantro.



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
15 minutes	10 minutes	25 min	4 to 6

## Made with



SANTITAS® Yellow Corn