

Sara Zesta!

Episode 2:

Smoked BBQ Chicken Nachos

Recipe Courtesy of Cortez & Jessica Smith Owners and Chef's of
CJ's Barbeque LLC, Sarasota

Smoked BBQ Chicken Nachos

Ingredients

Nacho chips of choice (Nacho cheese chips can be used). Note - thicker chips are better to use to ensure crunchy texture ie On the Border or Tositos

Smoked chicken thighs (diced, chopped or shredded - your preference)

Shredded lettuce

1 fresh diced tomato

Jalapeño slices (to your preference)

Taco Bell Sauce of your choice (Just a drizzle is needed)

about 3 tbsp salsa

1/2 cup shredded Colby Jack Monterey Jack Cheese

BBQ Sauce (your preference)

Sour Cream

Guacamole (optional)

Directions

On a platter or plate of choice place desired amount of Nacho chips. Pour desired amount of cheese sauce over chips. Spread generous amount of cut smoked chicken over chips and cheese sauce.

Drizzle choice of bbq sauce over everything. Sprinkle remaining shredded cheese. Drizzle a light amount of Taco Bell taco sauce.

Place shredded lettuce either in a bed or spread out. On top of lettuce bed apply diced tomatoes.

Around sides of lettuce be use a spoon to apply salsa. Apply jalapeno slices to preference. Finish with a spoon full of sour cream and guacamole (if desired).