



### Name

Jasmine Parrott

### Recipe Title

Loaded Buffalo Chicken Nachos

### Recipe Ingredients

- 1 bag of tortilla chips
- 1 lb. of boneless chicken breast
- Olive oil, salt, pepper
- 1 cup of shredded cheddar cheese
- 1 cup of Mexican blend & Monterey jack cheese
- 1-2 tomatoes, chopped (for garnish)
- Parsley, chopped (for garnish)
- Black olives (for garnish)
- Diced red onion (for garnish)
- Sour cream (for garnish)

Buffalo sauce:

- ½ plain Greek yogurt
- ½ cup of buffalo sauce or hot sauce
- Cream cheese

### Recipe Instructions

1. Preheat oven to 350F and cover with foil. Place chicken breasts on foil and drizzle with olive oil, salt, and pepper.
2. Bake at 350F for 25 minutes, flipping halfway through.
3. Mix together cream cheese, greek yogurt, and buffalo sauce in a large bowl.
4. Once the chicken is done cooking, shred the chicken with two forks and add the shredded chicken to the buffalo sauce mixture and coat the chicken.
5. Put tortilla chips on a baking sheet and sprinkle cheddar cheese, Mexican blend cheese, and Monterey jack cheese on top.
6. Spread buffalo chicken on top and bake the nachos at 350F for 10-15 minutes or until the cheese is melted.
7. Garnish with parsley, black olives, tomatoes, red onion, and sour cream. Serve and enjoy!