

Fajita Nachos

Make double decker fajita nachos at home easily! They're loaded with tender fajita chicken bites, melted cheese, delicious tortilla chips, and seasoned bell peppers and onions.

Prep Time 5 minutes

Cook Time 25 minutes

Total Time 30 minutes

Servings 4

INGREDIENTS

Seasoning:

- 1 Tablespoon chili powder
- 1 1/2 teaspoons ground cumin
- 1 teaspoon fine sea salt plus more to taste
- 1 teaspoon ground black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon crushed red pepper flakes

Nachos:

- 1 pound boneless skinless chicken breasts about 2 large chicken breasts
- 2 Tablespoons olive oil
- 1 Tablespoon freshly squeezed lime juice
- 1 Tablespoon butter
- 1 medium red bell pepper stems and seeds removed, chopped
- 1 medium yellow bell pepper stems and seeds removed, chopped
- 1 medium green bell pepper stems and seeds removed, chopped
- 1/2 medium sweet white onion chopped
- 10 oz tortilla chips about 280 grams
- 2 cups freshly shredded Monterey Jack Pepper Jack, or Pizza Mozzarella
- 1 cup freshly shredded cheddar cheese
- Hot sauce optional, but highly recommended, for topping
- Diced fresh cilantro optional, for topping
- Sour cream optional, for topping
- Guacamole optional, for topping
- Salsa optional, for topping

INSTRUCTIONS

1. Preheat your oven to 350 F (180 C).
2. In a small bowl, combine the fajita spice blend ingredients. Taste the blend and adjust the salt to your preference. Put 2 Tablespoon aside for the chicken, and 1 Tablespoon aside for the vegetables.
3. In a large bowl, mix together 2 Tablespoons of the seasoning mix with the olive oil. Cut the chicken into 1/2" pieces, then toss in the oil and spice mixture to coat it.
4. Heat a large non-stick skillet over medium-high heat, flipping halfway through, until the chicken is golden brown and cooked to an internal temperature of 165 F on an instant read meat thermometer.

5. Transfer the chicken to a large heat-safe bowl, and toss with the Tablespoon of freshly squeezed lime juice.
6. Add the butter to the pan, and turn the heat down to medium. Add the bell peppers and onion to the skillet, and sprinkle the remaining Tablespoon of the fajita spice blend over the vegetables. Stir to coat.
7. Saute for a few minutes, or until the onions are just starting to turn translucent.
8. Using either a large cast iron skillet or a small rimmed baking sheet (approximately 8" x 12"), layer the nachos in this order: 1/2 the chips, 1/2 the vegetables, 1/2 the chicken, 1/2 the cheese, then repeat for the second layer.
9. Bake until the cheese is totally melted (approximately 15 minutes).
10. Garnish and serve. We highly recommend adding a little bit of a spicy kick by sprinkling some hot sauce on top.