

Kimchi Avocado Nachos

We are definitely a family that loves watching football. We also love food. So naturally, Super Bowl Sunday is an exciting day for all of us. I've made different things over the years but what is ALWAYS on the menu is nachos. This year's nachos I added an Asian twist and I know they will get devoured quickly.

This fun finger food is great way to bring the entire family together! The kids love helping to make the nachos, as much as they enjoy eating them. I like to use chicken thighs because they are a little fattier than white meat and won't dry out when cooking.

Serves 4 / Prep Time **20 min** / Cooking Time **10 min** / Difficulty **Easy**



Marinade Ingredients:

- 1 Small Asian Pear (If Asian Pear is not in season, you can substitute 2 tablespoon of brown sugar)
- 1/2 Sweet Onion
- 1/3 Cup Gluten Free Tamari
- 1 TBL Sesame Oil
- 1 1/2 tbl brown sugar
- 2 cloves of Garlic
- 2 TBL of Sake
- 1/8 TSP of black pepper
- 1 tsp grated ginger

Ingredients:

- 4 Chicken Thighs
- 1 bag Tortilla Chips
- 1/2 cup Sharp Cheddar cheese - shredded
- 1/2 cup Jack cheese - shredded
- 1 cup cooked beans (I like to use pinto)
- 1 large Avocado
- 2 Radishes
- 1 bunch Coriander
- 1/4 cup Sour Cream
- 1/2 cup Kimchi
- 1 fresh Lime
- 2 Scallions for garnish

Marinade Directions:

1. Mix in a food processor the onion, garlic, and pear. Add tamari, brown sugar, sake, grated ginger, black pepper and sesame oil and mix well with a whisk or spoon.
2. Place cubed chicken thighs into marinade and rest refrigerated for 24 hours to let the flavor profile develop.

Nacho Directions:

1. Remove cubed thighs from marinade to grill.
2. These can be fired on the BBQ or in a cast iron grill pan cooked indoors.
3. If using a grill pan, bring it to high heat and season with a little olive oil to keep your chicken from sticking.
4. Grill chicken for 3-4 minutes each side.
5. Allow the meat to rest, so you don't lose all the juice.
6. Fill a 1/2 size cookie sheet with chips.
7. Sprinkle shredded jack and cheddar cheese over the chips, which will give the dish sharpness from the cheddar and the mild creaminess from the jack. Drain the beans if needed and spread over the cheese.
8. Place in a preheated oven at 375 for 3 minutes to allow the cheese to melt entirely.
9. Dice the chicken thighs and set aside.
10. Drain kimchi but reserve the juice, which we are going to use for our dip.
11. Finely chop the kimchi and set aside.
12. Mix the reserved kimchi juice with a 1/4 cup sour cream.
13. Once cheese is fully melted over the chips on our cookie sheet and has a stretchy consistency, we add chicken, kimchi, coriander, radish and avocado.
14. Dollop on the sour cream sauce and finish it off with a fresh squeeze of lime.
15. Nachos are ready to serve.