

MORTON & BASSETT SPICES®

Chicken Nachos



- 16 oz ground chicken
- 2 tablespoons olive oil
- 1 teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Onion Powder
- 1 teaspoon Morton & Bassett Organic Ground Cumin
- ½ teaspoon Morton & Bassett Organic Cayenne Pepper
- 1 teaspoon Morton & Bassett Organic Chili Powder
- 1 teaspoon Morton & Bassett Organic Paprika
- 1 bag tortilla chips
- ½ cup cheddar cheese
- ½ cup sour cream
- 1 lime
- ½ red onion, diced
- 1 avocado, sliced thin
- 1 cup chopped cilantro
- 2 jalapenos, sliced thin

Pour olive oil into a pan, and heat over medium high heat. Once oil is shimmering, season with Morton & Bassett Garlic Powder, Onion Powder, Cumin, Cayenne Pepper, Chili Powder, and Paprika. Mix well. Add in ground chicken and cook over medium high heat until the chicken is fully cooked and spices are well combined. On a baking sheet lined with parchment paper, spread out tortilla chips in an even layer. Top the tortilla chips with the cooked ground chicken and shredded cheddar cheese. Cook the chips in the oven at 425°F for 5 minutes, or until the cheese has melted. In a small bowl, add the sour cream with juice from half a lime, Morton & Bassett Garlic Powder, and Cayenne Pepper. Mix into a creamy consistency. Top with diced red onion, jalapenos, and avocado slices. Garnish with cilantro and dollops of the seasoned sour cream.



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