



Smokey Grilled Chicken Nachos

Recipe adapted from Creole Contessa™. To visit her blog, visit creolecontessa.com.

Ingredients

5 Perdue Perfect Portions Mesquite Grilled Chicken Breast, defrosted
2 cups cheese, shredded
1 cup corn, canned, organic
1 cup pinto beans, canned, organic
1 teaspoon black pepper
1 teaspoon creole seasoning
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon oregano, crushed
extra virgin olive oil

To Assemble Nachos

blue corn chips
yellow corn chips
jalapenos, sliced
tomatoes, diced
avocado, diced
green onions, sliced
sour cream

Instructions

Mix seasoning blend and set aside.

Set EGG for indirect cooking at 350°F/177°C.

Drain marinade from chicken breast, place chicken in a bowl, drizzle with 1 tablespoon of olive oil. Sprinkle half the seasoning blend on chicken and mix well.

Place chicken on the cooking grid and cook 4-5 minutes per side. Remove chicken from EGG and rest before slicing. While chicken is grilling, rinse, drain, corn and beans.

Place 1/2 tablespoon of olive oil into a skillet over medium heat, add corn and beans, season with remaining seasoning blend, sauté for about 5 minutes.

To Assemble Nachos

Place chips on a round pizza pan, top with bean and corn mixture, cheese, and chicken. Place on the cooking grid and cook for 2-3 minutes, until cheese melts. Top with remaining ingredients.