

Light Chicken Verde Nachos

Servings: 2

Ingredients:

- 5 white corn tortillas
- 1/2 lb. chicken breasts thinly sliced
- 1 small red onion diced
- 1 jar (16oz.) *salsa verde*
- 1 cup cherry tomatoes, halved
- 2 oz. *queso fresco* crumbled
- 1 avocado chopped
- 1/2 cup cilantro roughly chopped

Directions:

1. Preheat oven to 400°. Stack the tortillas and cut them all into 6 wedges each for a total of 30 wedges. Arrange the pieces on a lined cookie sheet and spray them all generously with non-stick cooking spray. Bake for 15-18 minutes until the chips are all crispy and there are no chewy parts remaining. Allow the chips to cool to room temperature.
2. Meanwhile in a sauté pan, cook the chicken and onion for 3-5 minutes. Add the *salsa verde* and continue to cook for 5 minutes, so the *salsa verde* reduces to about half the volume and the chicken is no longer pink in the center.
3. On a large plate arrange the baked chips and top with the chicken verde mixture, tomatoes, *queso fresco*, avocado and cilantro. Serve immediately.