

JERK CHICKEN NACHOS

INGREDIENTS

- 6 cups tortilla chips
- 3 cups diced or shredded cooked chicken
- 2 cups (8 oz) shredded cheddar and Monterey Jack cheese blend
- 2 T. Jamaican Jerk Rub, divided
- 1 small yellow or red bell pepper or combination
- 1 lime
- 2 T. snipped fresh cilantro
- 1/4 cup sour cream and 1 tsp additional Jamaican Jerk Rub (optional)

DIRECTIONS

1. Preheat oven to 425°F. Arrange tortilla chips in a slightly overlapping layer on Large Round Stone with Handles or Shallow Baker.
2. In Classic Batter Bowl, combine chicken, cheese and 1 tbsp of the rub; mix gently using Small Mix 'N Scraper®. Sprinkle chicken mixture evenly over tortilla chips. Bake 5-7 minutes or until cheese is melted; remove from oven to Stackable Cooling Rack.
3. Meanwhile, dice bell pepper with Santoku Knife. Cut lime in half crosswise. Juice half of the lime using Citrus Press into Small Batter Bowl; add bell pepper and remaining rub and mix well.
4. Snip cilantro in mincing cup of Herb Keeper using Professional Shears. Slice remaining lime half using Ultimate Mandoline fitted with v-shaped blade; cut slices in half using Utility Knife.
5. Spoon bell pepper mixture over nachos; sprinkle evenly with cilantro. If desired, combine sour cream and additional rub in re-sealable plastic bag; trim corner to allow sour cream to flow through. Pipe sour cream mixture over nachos. Garnish with lime slices.