

## GUASTELLO'S VILLAGE MARKET

# Chicken Chili Nachos

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Serves 6 - 8

### Ingredients

2 tsp. vegetable oil  
1 lb. ground chicken  
1/2 cup chopped onion  
1 Tbs. finely chopped jalapeño; more, sliced, for serving  
1 tsp. finely chopped garlic  
1 Tbs. chili powder  
1 tsp. ground cumin  
Kosher salt  
1 Tbs. chopped fresh cilantro; more for serving  
1/4 cup beer or water  
8 oz. (about 12 cups) tortilla chips  
8 oz. sharp or extra-sharp Cheddar cheese, coarsely grated  
8 oz. Monterey Jack cheese, coarsely grated  
1/2 cup shredded lettuce  
1/3 to 1/2 cup diced tomatoes  
2 to 3 sliced scallions, sliced  
Salsa, sour cream, and guacamole for serving

Position a rack in the center of the oven and heat to 350°F.

Heat the 1 tsp. of the oil in a large skillet over medium heat. Add the chicken, and cook, stirring and breaking up any large chunks, until no longer pink, 4 to 5 minutes. Transfer to a bowl or plate. Add another 1 tsp. oil to the skillet, then add the onion, jalapeño, and garlic. Cook, stirring occasionally, until just tender but not browned. Add the chili powder, cumin, and 1/2 tsp. salt. Cook briefly, stirring to combine. Stir in the cilantro. If the pan is dry, add the beer or water and stir to combine.

Arrange most of the chips on a large rimmed baking sheet in a single layer with no overlap. Sprinkle with a little less than half of the cheddar and half of the Monterey Jack cheese. Cover any gaps in the chip layer with the remaining chips. Top with the chicken chili and the rest of the cheese.

Bake until both layer of the cheese are nicely melted, about 8 minutes.

Top with the lettuce, tomato, scallions, cilantro, and jalapeño, and serve with the salsa, sour cream, and guacamole on the side.

***Credit: [finecooking.com](http://finecooking.com)***