

CopyCat Chili's Chicken Fajita Nachos

Ingredients

2 lb chicken breasts, boneless & skinless, cubed
13 oz tortilla chips, (1 bag) or nacho chips
12 oz bell peppers, of your choice, preferably a mix of colors, deseeded & sliced thinly
5½ oz yellow onions, thinly sliced
2 cups pepper jack cheese, grated
1 cup sharp cheddar cheese, grated
4 cloves garlic, thinly sliced
5 tbsp olive oil, divided
2 tsp salt
2 tsp chili powder
2 tsp garlic powder
2 tsp ground cumin
1 tsp ground black pepper
lime juice, (from 1 lime)
To Serve:
¼ cup sour cream
¼ cup guacamole
¼ tsp salsa
For Garnish:
¼ tsp cilantro, chopped

Directions

Preheat the oven to 350 degrees F.

In a mixing bowl, add the chicken breast, salt, chili powder, garlic powder, cumin, and pepper. Mix to combine and allow to marinate briefly for 15 minutes.

In a wide skillet, heat half of the oil over medium heat. Saute the chicken in batches until slightly charred and no

longer pink. Set aside.

Using the same skillet, heat the remaining half of the oil over medium heat. Saute the onions until translucent. Add the garlic and bell peppers. Continue sauteing until softened. Set aside.

In a large mixing bowl, combine sauteed vegetables, chicken, and lime juice. Toss to combine.

Lay down half the tortilla chips on a cast-iron skillet followed by half the fajita mixture, and top with pepper Jack and cheddar cheese. Repeat with the remaining ingredients. A baking casserole is a good alternative if you do not have a cast-iron skillet.

Bake until the cheese has melted, about 15 minutes.

Once baked, garnish with chopped cilantro and serve immediately with your choice of condiments.