

# DINNERLY



## BBQ Chicken Nachos

with Quick-Pickled Onions & Sour Cream



20-30min



2 Servings

Crispy cheesy gooey nachos. Can it get any better? We layer corn tortillas with tender chicken breast strips cooked down with sweet onions and BBQ sauce. Cheddar-jack cheese melts all over and we top it off with sour cream, cilantro, and our homemade quick-pickled onions. So yeah, it can get even better. We've got you covered!

## WHAT WE SEND

- 6 (6-inch) corn tortillas
- 1 red onion
- 1 oz sour cream <sup>7</sup>
- ¼ oz fresh cilantro
- ½ lb pkg chicken breast strips
- 2 oz barbecue sauce
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice) <sup>17</sup>
- sugar

## TOOLS

- rimmed baking sheet
- medium skillet

## COOKING TIP

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## ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 700kcal, Fat 34g, Carbs 62g, Protein 46g



### 1. Bake tortilla chips

Preheat oven to 400°F with a rack in the upper third.

Lightly brush **tortillas** with **oil**; stack and cut into 6 wedges. Spread out on a rimmed baking sheet and sprinkle with **salt**. Bake on upper oven rack until golden and crisp, 5–10 minutes (watch closely as they can burn easily).

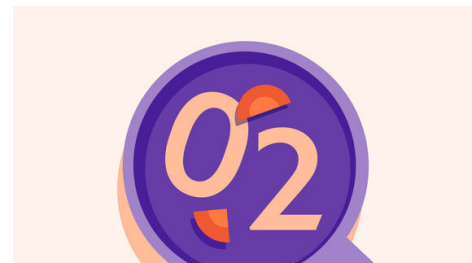
Switch oven to broil.



### 4. Broil & serve

Push **tortilla chips** to center of baking sheet. Top with **half of the cheese**, then **chicken and onions**. Sprinkle with **remaining cheese**. Broil until cheese is melted and starting to brown in spots. 2–4 minutes (watch closely as broilers vary).

Serve **BBQ chicken nachos** with **sour cream**, **cilantro**, and **pickled onions** over top. Enjoy!



### 2. Prep ingredients

Halve **onion** and thinly slice. In a small bowl, combine ¼ **cup onions**, 2 **teaspoons vinegar**, and a **pinch each of salt and sugar**. Set aside until serving.

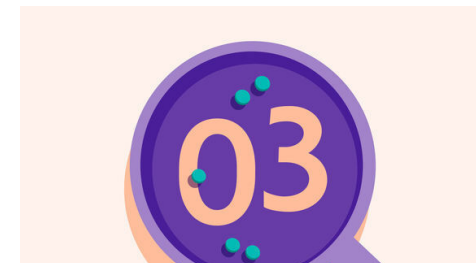
In a 2nd small bowl, whisk to combine **sour cream** and 1 **tablespoon water**; season to taste with **salt** and **pepper**.

Coarsely chop **cilantro**. Pat **chicken** dry; season with **salt** and **pepper**.



### 5. ...

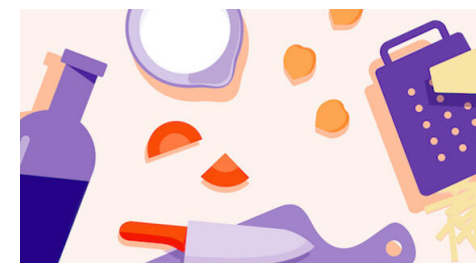
What were you expecting, more steps?



### 3. Cook onions & chicken

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **remaining onion**; cook, stirring occasionally, until tender, 3–5 minutes. Push to one side.

Add **chicken** to open side; cook until browned and cooked through, flipping halfway, 3–5 minutes. Add ¼ **cup water**; bring to a simmer, scraping up any browned bits from the bottom. Reduce liquid by half; stir in **barbecue sauce**.



### 6. ...

You're not going to find them here! Kick back, relax, and enjoy your Dinnerly!