



Mediterranean Nachos with Readymade Chicken

Feta & Tzatziki Sauce



30-40min



2 Servings

Feta is a white, block cheese typically made from sheep's milk or a blend of sheep's and goat's milk. It has a crumbly texture, sharp tang, and wonderful brininess—perfect for topping this new spin on nachos with crisp flour tortilla chips. The lemony shredded chicken, olive salsa, and cooling cucumber sour cream sauce further evoke the flavors of the Mediterranean.

What we send

- 1 lemon
- ¼ oz fresh dill
- ½ lb pkg ready to heat chicken
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (1 oz) Kalamata olives
- 1 cucumber
- 1 plum tomato
- 1 oz sour cream ¹
- 2 oz feta ¹
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

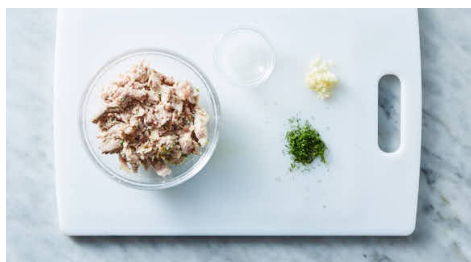
- microplane or grater
- rimmed baking sheet
- medium skillet

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 33g, Carbs 48g, Protein 40g



1. Marinate chicken

Preheat oven to 400°F with a rack in the center. Finely chop **1 teaspoon garlic**. Finely grate **1 teaspoon lemon zest**. Squeeze **1½ tablespoons juice** into a small bowl. Finely chop **dill**. Shred **chicken** into a bowl; add **lemon zest, 3 tablespoons water, 1 tablespoon of the lemon juice, 1½ teaspoons of the dill, ½ teaspoon of the garlic**. Season with **salt and pepper**.



4. Cook chicken

Heat **2 tablespoons oil** in a medium skillet over medium-high until very hot. Add **marinated chicken** and cook, stirring occasionally, until browned and crispy in parts, 2-3 minutes.



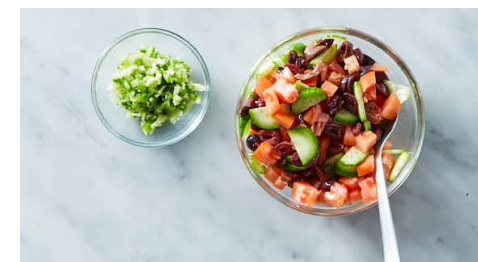
2. Bake tortilla chips

Lightly brush **4 of the tortillas** with **oil** (save rest for own use), then stack and cut each into 8 wedges. On a rimmed baking sheet, toss tortillas with **a pinch of salt**, then arrange in a single layer. Bake on center oven rack, until chips are golden and crisp, 5-10 minutes (watch closely as ovens vary).



5. Make tzatziki sauce

In a small bowl, stir together **sour cream, remaining lemon juice and chopped garlic, chopped cucumbers, 2 teaspoons water, and ½ teaspoon of the dill**. Season to taste with **salt and pepper**.



3. Make salsa

Thinly slice **olives** crosswise, removing any pits if necessary. Halve **cucumber** lengthwise (peel if desired); finely chop 2 tablespoons, then thinly slice remaining into half-moons. Cut **tomato** into ¼-inch pieces. In a small bowl, stir together **sliced cucumbers, tomatoes, olives, and 1 tablespoon oil**. Season to taste with **salt and pepper**.



6. Assemble nachos & serve

Scatter **pulled chicken** over **tortilla chips** on baking sheet. Crumble **feta** over top and bake on center oven rack until cheese is slightly melted, about 2 minutes. Scatter **salsa** over **Mediterranean nachos**, then drizzle **tzatziki** and sprinkle **remaining dill** over top. Enjoy!