

QUICK DINNER FOR TWO

Easy Sheet Pan Chicken Nachos

Pantry staples and cooked chicken turn into a hot, cheesy dinner in about 25 minutes, with just one pan to clean up.

Prep	Bake	Serves	Oven
15 minutes	7 to 10 minutes	2 to 3	425°F

Ingredients

- About half a bag (6 to 7 ounces) restaurant-style tortilla chips
- 8 ounces shredded cooked chicken, from a rotisserie chicken or leftovers (about 1 1/2 cups)
- 1/4 cup jarred salsa
- 1/4 teaspoon ground cumin (optional)
- 6 ounces shredded cheese (about 1 1/2 cups)
- 3/4 cup black beans, drained and rinsed (about half a can)
- 2 tablespoons sliced black olives
- 1 small Roma tomato, diced
- 2 scallions, thinly sliced
- 1/2 small jalapeño, thinly sliced (optional)
- Sour cream, for serving

Directions

- 1 Heat the oven.** Set a rack in the middle of the oven and heat it to 425°F. Line a small rimmed baking sheet (a 9 x 13-inch quarter sheet pan is ideal) with foil.
- 2 Prep the toppings.** Drain and rinse the beans, drain the olives, dice the tomato, and slice the scallions (and the jalapeño, if using). Set the tomato, olives, scallions, and jalapeño aside for after baking.
- 3 Season the chicken.** In a small bowl, toss the shredded chicken with the salsa and cumin until evenly coated.
- 4 Build the first layer.** Spread half the chips across the pan in an even layer. Scatter half the chicken and half the beans over the chips, then sprinkle with about a third of the cheese.
- 5 Build the second layer.** Add the remaining chips, chicken, and beans, then finish with the rest of the cheese so the top is well covered.
- 6 Bake.** Bake for 7 to 10 minutes, until the cheese is completely melted and the edges of the chips are just turning golden. Start checking at 6 minutes.
- 7 Top and serve.** Scatter the tomato, olives, scallions, and jalapeño (if using) over the hot nachos. Add sour cream on top or on the side, and serve right away.

Keep it mild: Skip the jalapeño or serve it on the side, and choose a mild salsa. **Lighten it up:** Plain Greek yogurt stands in nicely for sour cream.

SHEET PAN CHICKEN NACHOS FOR TWO

Grocery List

Check the pantry first. Chances are you already have several of these on hand.

Produce

- ☐ 1 small Roma tomato
- ☐ 1 bunch scallions (green onions)
- ☐ 1 small jalapeño (optional)

Meat

- ☐ 1 rotisserie chicken, or about 8 ounces leftover cooked chicken

Dairy

- ☐ 6 ounces cheddar, Monterey Jack, or a mix
- ☐ Small container sour cream (or plain Greek yogurt)

Pantry

- ☐ 1 bag restaurant-style tortilla chips
- ☐ 1 jar salsa
- ☐ 1 (15-ounce) can black beans
- ☐ 1 (2.25-ounce) can sliced black olives
- ☐ Ground cumin (optional)

Kitchen Supplies

- ☐ Aluminum foil

Budget tip: A store rotisserie chicken often costs less than a raw whole bird. Use what's left for tomorrow's salad, soup, or sandwiches, and save the extra black beans for eggs or a quick salad.