

GAME DAY NACHOS FLAVOR NATION CHEF MATT HORN RECIPES

GRILLED CHICKEN NACHOS WITH PACE SALSA

Ingredients

- 2 lbs chicken
- 2 teaspoons olive oil
- Salt and freshly ground pepper to taste; I used my signature Horn Rub
- 8 ounces tortilla chips
- 8 ounces shredded Mexican blend cheese
- Thinly sliced jalapeño fresh or pickled, to taste
- Chopped fresh cilantro to taste
- Pace Salsa
- Sour cream to taste

Instructions

1. Heat grill to high heat.
2. Butterfly chicken breast and seasoned with salt & pepper.
3. Place chicken on hot grill and cook on each side for 6-8 minutes. A great tip is to flip your chicken breast once so that it stays nice and juicy.
4. Once chicken is cooked and reaches an internal temperature of 165 degrees Fahrenheit, remove chicken and place on a plate to rest.
5. Cut chicken into small cube pieces.
6. Spread Chips onto a quarter sheet pan in a single layer with chips overlapping, but not stacked.
7. Top chips evenly in layers: grilled chicken, Pace Salsa, sour cream, MORE CHEESE, jalapeños, and cilantro!
8. Serve hot and enjoy!

MATT
HORN
RECIPE

