

Smokey Grilled Chicken Nachos

Recipe and photo from Big Green Egg and adopted from Creole Contessa™.

Instructions:

Mix seasoning blend and set aside.

Set Big Green EGG (or other grill) for indirect cooking at 350°F.

Place marinated chicken in a bowl, drizzle with olive oil.

Sprinkle half the seasoning blend on chicken and mix well.

Place chicken on the cooking grid and cook 4-5 minutes per side.

Remove chicken from EGG and rest before slicing. While chicken is grilling, rinse, drain, corn and beans.

Place ½ tablespoon of olive oil into a skillet over medium heat, add corn and beans, season with remaining seasoning blend, sauté for about 5 minutes.

Assembly Instructions:

Place chips on a round pizza pan, top with bean and corn mixture, cheese, and chicken. Place on the cooking grid and cook for 2-3 minutes, until cheese melts. Top with remaining ingredients.

Ingredients:

- 5 Mesquite Grilled Chicken Breasts
- 2 cups cheese, shredded
- 1 cup corns
- 1 cup pinto beans
- 1 teaspoon black pepper
- 1 teaspoon creole seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon oregano, crushed
- 1 tablespoon extra virgin olive oil

Assembly Ingredients:

- blue corn chips
- yellow corn chips
- jalapenos, sliced
- tomatoes, diced
- avocado, diced
- green onions, sliced
- sour cream

