

Chile Verde Chicken Nachos

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Cooking With Carolyn

Ingredients

Yield: 8 to 10 Servings

4 Pounds Boneless Skinless Chicken Breasts or Thighs
1 Teaspoon Grand Diamond All Purpose Seasoning
½ Teaspoon Kosher Salt
4 Tablespoons Vegetable Oil or Extra Virgin Olive Oil
2 Pounds Tomatillos, washed and cut into halves or quarters
2 Poblano or Pasilla Peppers, cut into pieces, seeds and ribs removed
1 Whole Jalapeno, cut in half, optional to remove the seeds and ribs
½ Large Onion, roughly chopped
3 to 4 Cloves Garlic, roughly chopped
1 Teaspoon Kosher Salt
2 Teaspoons Mexican Oregano
2 Teaspoons Cumin
1/3 Cup Low Sodium Chicken Stock/Broth

Other Ingredients Needed to Build the Nachos:

Tortilla Chips
Nacho Cheese Sauce (See the Homemade Nacho Cheese Sauce recipe)
Refried Beans or Cooked Pinto or Black Beans
Pico de Gallo or Salsa
Guacamole
Sour Cream or Mexican Crema
Sliced Jalapenos

Directions

Preheat oven to 425 degrees

Prepare and cut all of the tomatillos, peppers, onions and garlic and place them into a big bowl. Toss with 2 Tablespoons of oil. Pour the vegetables onto a baking sheet lined with parchment paper. Place the veggies on the top rack of the oven and roast for about 20 to 25 minutes or until everything is slightly charred.

Meanwhile, check the chicken and make sure that the breast, or thighs, are about the same size. If necessary, cut the chicken butterfly style. Preheat a skillet over medium-high heat and then pour in the remaining 2 Tablespoons of oil. Season all of the chicken the Grand Diamond All Purpose Seasoning and salt. Brown all of the chicken for about 2 minutes on each side and place into a baking dish. Set aside.

Once the tomatillos and peppers are roasted, and slightly cooled, add them to a food processor or blender. Add the onions, garlic, Mexican oregano, cumin, salt, and chicken stock and blend until smooth. (**Note:** This will yield about 3 cups of sauce.) Pour all of the sauce over the chicken to coat. Cover with aluminum foil and bake for 1½ to 2 hours or until chicken is very tender and easy to shred.

Crock Pot Method:

Follow all of the above steps but after browning the chicken place it into the crock pot and pour the sauce over. Cook on high for about 3½ to 4 hours.

Once the chicken is done shred it using 2 forks. Set up the toppings so each person can build their own nachos. Enjoy!