

LOADED CHICKEN NACHO BAKE

Serves 4

INGREDIENTS

For the nacho bake:

- 1 pack (400g) Rainbow Simply Chicken Original Crumbed Chicken Nuggets
- 1 pack (250g) nachos or corn chips
- ½ tin (205g) black beans, drained
- 1½ cups grated cheddar cheese
- ½ cup sweet chilli sauce

For the salsa:

- 1 large tomato, finely chopped
- ½ red onion, finely chopped
- ¼ lemon, juiced
- 2 tbsp chopped coriander
- ¼ tsp each salt and pepper, to season

Serving suggestion:

- Sour cream
- Guacamole
- Coriander sprigs

METHOD

For the nacho bake:

1. Preheat the oven to 180°C and line a large flat-rimmed baking dish, 30x26cm, with baking paper.
2. Spread the Rainbow Simply Chicken Original Crumbed Chicken Nuggets in a single layer in the baking dish and bake until slightly crispy, about 12 minutes. Transfer the nuggets to a plate after baking.
3. Scatter half of the nachos in the baking dish and top it with ½ of the cooked chicken nuggets.
4. Sprinkle over half of both the black beans and cheese and drizzle over half of the sweet chilli sauce. **Chef's Tip: The black beans can be replaced with red kidney beans.*
5. Repeat with another layer of each the nachos, nuggets, black beans, cheese and sweet chilli sauce and bake for 15-20 minutes or until the cheese has melted.

For the salsa:

6. While the nachos are baking, prepare a salsa by combining the tomato, red onion, lemon juice, coriander and salt and pepper. Mix well.
7. Top the nacho bake with the prepared salsa, dollops of sour cream and guacamole and finish off with sprigs of fresh coriander. Serve and ENJOY! **Chef's Tip: The sour cream can be replaced with crumbled feta, if preferred.*