

# Nacho Average Nachos

For 32 nachos

## Wontons

### Ingredients

- 8 oz cracker barrel shredded cheddar block extra sharp
- 32 square wonton wrappers, 1/2 inch (1 1/4 cm)
- Vegetable oil, for frying
- Kosher salt, to taste
- Cracked black pepper, to taste
- 1 teaspoon of cumin spice
- 1 tablespoon of fresh chives

## Chicken

### Ingredients

- Chicken seasoning
- 1 tablespoon vegetable oil
- 1 tablespoon Sesame oil (optional)
- ¼ cup white onions, diced
- 2 garlic cloves, minced
- ½ lb diced chicken breast
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- ½ teaspoon dried oregano
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoon garlic powder

## BBQ Sauce

### Ingredients

- 1 cup ketchup
- ½ cup apple cider vinegar
- ¼ cup smoked brown sugar or (light brown sugar)
- 2 tablespoons paprika
- 1 tablespoon butter
- 1 tablespoon chili powder
- 2 teaspoons garlic powder
- ½ teaspoon cayenne powder (use less or omit if desired)
- ⅓ cup molasses
- Kosher salt, Cracked Black Pepper to taste
- White Sesame seed garnish

## Toppings

### Ingredients

- 2 cups shredded cheddar cheese
- 15 oz black beans, canned, drained and rinsed ( or dried beans soak overnight)
- 12 oz pickled jalapeno, canned, thinly sliced ( or fresh diced jalapeno)
- ½ small red onion, small diced or pickled red onions
- 1 medium tomato, diced
- Sour cream, to taste
- 1 avocado, diced
- Fresh cilantro, chopped, for garnish
- Chopped chives for garnish
- Lime wedge, for garnish
- A dollop of sour cream garnish

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## Instructions

1. Season and cook chicken: Heat the vegetable oil in a large skillet over medium heat. Add the onion and cook until translucent, about 5 minutes. Add garlic and cook for 1-2 minutes more, until softened but not browned.
2. Add the diced chicken breast, cumin, chili powder, oregano, garlic powder, salt, and pepper to the pan. Stir saute chicken until lightly golden brown. Then let sit undisturbed for about 3 minutes to let the meat brown. Stir and continue cooking until no pink remains 5-7 minutes total. Add 2 tablespoons of the pickled jalapeño liquid and cook until slightly evaporated, about 1 minute. Set cooked chicken to the side.
3. To Make the wontons: In a medium bowl, mix together the seasonings and set aside.
4. Fill a large, deep pot about  $\frac{2}{3}$  of the way with vegetable oil. Heat the oil until it reaches 350°F (180°C). Set a wire rack on top of a baking sheet.
5. On a clean work surface, lay out 10 wonton wrappers at a time. Fry until golden brown, flipping once, 2-3 minutes total. Transfer directly to the bowl with spices and toss around in the seasoning mix.
6. Arrange the season wontons on a baking sheet. Cover with  $\frac{1}{2}$  cup (50 g) of the shredded cheddar, chicken and bbq sauce. Top with the remaining wontons and cheddar cheese. Broil, light torch, or leave in 400-degree oven until cheese is melted and bubbly; about 2 minutes.
7. Top the wonton nachos with the remaining black beans, jalapeños, red onion, tomato, sour cream, avocado, and cilantro or any other topping you desire! Serve with lime wedges on the side and enjoy!

### **To make the BBQ sauce:**

Add all ingredients in a saucepot and allow to simmer until sauce flavor and thickness builds ( about 10 minutes- 20 minutes) Stir occasionally!

**Note:** Exclude chicken to make a vegetarian option

Part of the Chef Ro's Recipe Series

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