



buffalo chicken nachos

featured product:
romaine heart leaves



ingredients

- 1 (16–18 oz) bag tortilla chips
- 2–3 cups shredded rotisserie chicken
- ? cup buffalo sauce, plus 2 tablespoons for finishing
- 2 cups shredded colby jack cheese
- ½ cup pickled onions
- 1 clamshell **organicgirl romaine**, chopped
- ? cup ranch dressing
- 2 tablespoons fresh chives, finely chopped

directions

1. preheat oven to 400°F and line a sheet pan.
2. toss chicken with ? cup buffalo sauce until coated.
3. spread chips on the pan, sprinkle half the cheese top, add buffalo chicken, then top with remaining cheese.
4. bake 8-12 minutes, until cheese is melted and bubbly. remove from oven and move to a serving dish.
5. top hot nachos with romaine and pickled onions. drizzle with ranch and remaining buffalo sauce, then sprinkle with chives. serve immediately.