fully-loaded spinach artichoke chicken nachos

cook time:	prep time:	featured product:
5	**15**	**baby spinach, romaine heart leaves**

this recipe takes nachos out of appetizer territory and elevates them to a full meal that’s perfect for a quick weeknight dinner or a lazy weekend afternoon. the beans and chicken pack plenty of protein, and adding two types of organicgirl greens plus avocado ensures veggies don’t get lost in the shuffle. kids and adults will love!

ingredients

Serves 4

1 package (5 oz) **organicgirl baby spinach**
½ package organicgirl romaine heart leaves, shredded for topping
Cooking spray
1 tablespoon extra-virgin olive oil
2 cloves garlic, thinly sliced
1 (14oz) can artichoke hearts, quartered
1 (12oz) bag of sturdy tortilla chips
1 cup tomatoes, chopped
2 cups cooked chicken, shredded (2 chicken breasts work well)
¾ cup canned black beans, drained
1 (16oz) can of refried beans
3 cups grated cheese, divided (Monteray jack, or Mexican blend)
Optional serve with: guacamole, salsa, sour cream

directions

1. preheat oven to 450°f. line a large, rimmed baking sheet with foil and lightly spray lightly with cooking spray. spread two-thirds of your chips evenly on the tray, reserving the rest.

2. heat olive oil in a large skillet over medium heat. add garlic and saute 1 minute, then add spinach and saute 3-4 minutes until wilted, stirring occasionally. move to bowl and allow to cool.

3. drain artichokes and add to spinach bowl. mix with a sturdy spoon, breaking up pieces of artichoke with the spoon as you go. squeeze the mixture with your hands to remove as much liquid as possible. return to bowl and add 1 ½ cups shredded cheese. season to taste with salt and pepper.

4. assembly time! scoop spoonfuls of refried beans, as well as most of the shredded chicken, spinach/artichoke mixture, black beans, tomatoes, and cheese over the chips. add the remaining chips and finish with the remaining ingredients. bake for 5 minutes or until the cheese is bubbly and melted and the nachos are warm.

5. top with shredded romaine and chopped avocado and serve immediately. salsa, guacamole and/or sour cream optional!