



Mason Crosby's



# Tailgate

FAVORITE

## Cheesy Chicken Sheet-Pan Nachos

**4 boneless skinless** chicken breast halves (4 ounces each)  
**1 packet** taco seasoning  
**1 tablespoons** olive oil  
**2 medium** limes, halved  
**1 bag** (13 ounces) tortilla chips

**4 ounces** Wisconsin mild cheddar cheese, shredded (1 cup)  
**4 ounces** Wisconsin monterey jack cheese, shredded (1 cup)  
**Optional toppings:** diced avocado, minced fresh cilantro, thinly sliced jalapeno peppers, lime wedges, pico de gallo and sour cream

### INSTRUCTIONS

Flatten chicken to 1/4-inch thickness; pat dry with paper towels. Coat both sides of chicken with taco seasoning.

Warm olive oil in a large skillet over medium heat. Add chicken; cook for 3-5 minutes on each side or until a thermometer inserted in meat reads 165°F. Transfer chicken to a cutting board. When cool enough to handle, thinly slice chicken. Squeeze lime juice over chicken.

Heat oven to broil. Line a 15 x 10-inch baking pan with parchment paper. Arrange tortilla chips in a single layer on prepared pan. Sprinkle with cheddar and monterey jack; top with chicken. Broil 6 inches from the heat for 4-6 minutes or until cheese is melted. Garnish with toppings as desired. Serve immediately

### MAKE-AHEAD TIPS

The chicken may be cooked and sliced up to a day in advance. When preparing nachos, toss cold chicken with lime juice just before topping chips.

Try this recipe with sharp cheddar cheese, too!  
The cheddar flavor becomes more complex with age.

